

The
THREE
HORSESHOES

Christmas Menu 2021

SERVED FROM 12 PM – 5 COURSES £90
(KIDS UNDER 12, HALF PORTION HALF PRICE)

Appetiser

(V) CARAMELISED ARTICHOKE VELOUTE, POACHED PEAR, WALNUT GRANOLA, ZA'ATAR RICE PAPER

Starters

(V) POTATO GNOCCHI, PEA, MUSHROOM, RICOTTA, CHESTNUT CRUMBS, ROAST ONION
EMULSION, CRISPY SAGE LEAF

DILL CURED MACKEREL, BEETROOT, LEEK AND HORSE RADISH CREAM, CRISPY WILD RICE, BABY CORN,
COMPRESSED CUCUMBER

PORK AND CHORIZO TERRINE, ARTICHOKE AND ROAST GARLIC PURE, SALT CURED EGG YOLK, SAFFRON
PICKLED VEGETABLES, CRACKLING CRUMBS, NASTURTIUM

Sorbet

(V) EDELFLOWER SORBET TOPPED WITH PROSECCO

Mains

(V) GOAT CHEESE AND ROASTED FIG TART, CONFIT TOMATO, BLACK ONION, OLIVES, CHARRED
PEPPERS, RED PEPPER GEL, BLACK OLIVE TUILE

ROAST TURKEY BREAST, SAGE ONION AND APRICOT STUFFING, DUCK FAT ROAST POTATO, CHRISTMAS
TRIMMINGS, RED WINE JUS

BEEF FILLET, SAFFRON POTATO, MUSHROOM, CHICKEN INFUSED SALSIFY, CELERIAC PURE, BONE
MARRROW SAUCE

STONE BASS, ROASTED PUMPKIN, BURNT CAULIFLOWER, PARMENTIER POTATO, KOHLRABI, SHRIMP
GRAVY, SEAWEED CRACKERS

Desserts

RASPBERRY AND PISTACHIO PARFAIT, HAZELNUT PRALINE, PISTACHIO TUILE, RASPBERRY CRISTAL,
MERINGUE

PINK PEPPER CHOCOLATE, RAPESEED GANACHE, CHOCOLATE SOIL, RUM CRÈME FRAICHE, ALMOND
BRITTLE, PASSION FRUIT

CHRISTMAS PUDDING, CRANBERRY, PECAN, EGGNOG SAUCE

CHEESE BOARD

PLEASE ADVISE A MEMBER OF THE STAFF IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL