Christmas Menu 2017

Minimum 6 persons – Maximum 14

2 Courses £18.00

3 Courses £22.00

STARTERS

CARROT & CORIANDER SOUP
Homemade served with a warm Ciabatta

KING PRAWNS
Pan fried in a delicious chilli, lemon and parsley butter served with hot ciabatta

CHICKEN LIVER PATE
Homemade to our chefs own recipe, served with warm toast, red onion chutney and salad garnish

MAINS

CHRISTMAS DINNER
Roast Turkey and all the traditional trimmings

GOATS CHEESE & CARAMELISED RED ONION TART (v)
Homemade with puff pastry, served with salad, coleslaw & buttered new potatoes

PEPPERCORN PORK
Medallions of Pork fillet, creamy Brandy & peppercorn sauce, mash potato, seasonal vegetables

HOISIN DUCK
Pan-roasted duck fillet (served pink), on stir fry vegetables & hoisin noodles

SALMON
Pan fried Salmon, creamy white wine & tarragon sauce, Linguine pasta, garlic bread

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE
HOMEMADE STICKY TOFFEE PUDDING
HOMEMADE LEMON CHEESECAKE
BAILEYS CHOCOLATE POT

CHOOSE FROM A RANGE OF FRESHLY GROUND COFFEE

HORSESHOE HOTEL

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