

Mon – Thurs  
2 courses £20.95  
3 Courses £24.95

Fri –Sat  
3 Courses £28.95

## Christmas @ The Horse

### Starters

Curried sweet potato & coconut milk soup, fresh onion bhaji, lime crème fresh

Warm Confit rabbit & venison terrine, mustard emulsion, pickled coriander seed & rocket salad, charred sour dough.

16hr slow cooked Pork Belly, glazed cranberries, pork crackling, carrot puree, sweet nut crumb

Moules mariniere, homemade bread, whipped garlic & herb butter

Goats cheese, caramelised red onion & spinach tart, toasted pine nuts, rocket & parmesan salad, herb oil

### Mains

Traditional roast turkey, apricot & chestnut stuffing, sausage & bacon, goose fat roast potatoes, honey roast parsnip, rich red wine sauce

Venison chilli, wild rice, stuffed sour crème & chive mini potato skins, smoked bacon crumb

Pan roasted beef medallions (served pink), horseradish creamed potatoes, rosemary & thyme straw, charred baby gem, red wine jus

Sea bass two ways, pan seared & panko breaded, lemon new potatoes, tender stem broccoli, gin butter sauce

Wild mushroom, chestnut & sage stuffed cannelloni, white wine & smoked cheese sauce, charred sour dough

All mains served with roasted root vegetables, sprouts & bacon

### Desserts

Christmas pudding, pear puree, brandy ice cream, ginger nut crumb

Chocolate orange ganache, sea salt, candid rosemary, biscotti crumb, olive oil

Honeycomb & pomegranate cheesecake, vanilla tulle

Sticky toffee pudding, toffee & vanilla sauce, caramel ice cream

Chef's selection of cheeses, winter chutney, grapes, crackers, fig & walnut roll