

Monday – Saturday Lunch

2 courses – £27.95

3 courses – £32.95

Christmas party menu 2024**Evenings Mon – Saturday**

2 course – £ 32.95

3 courses – £38.95

Starters

Butternut squash & thyme soup, pesto oil, toasted focaccia

Pork & black pudding terrine, apple & cider chutney, mustard emulsion, potato rosti

Smoked chilli Mac & cheese, crispy three cheese, chive & onion topping

Roast pigeon crown, creamed potatoes, spiced carrot puree, pancetta crisp, whisky sauce

Smoked salmon, lemon, herb & cream cheese roulade, tomato & rocket salad, citrus dressing

Mains

Butter roast turkey breast, cranberry & thyme stuffing, roast potatoes, smoked bacon & sausage, cabbage & bacon, turkey gravy

Pan seared duck breast (served pink), rosti Pont Neuf, roasted peach, spiced red cabbage, port sauce

The Horse Christmas burger, beef patty, sausage patty, streaky bacon, brie, spiced cranberry chutney, lettuce, fries & slaw

Herb crusted salmon, pea, prawn, caper & lemon risotto, parmesan crisp

Aubergine Parmigiana, grilled aubergine, tomato & basil sauce, buffalo mozzarella, herb sauteed new potatoes, purple sprouting broccoli

All mains served with roasted root vegetables & sprouts with bacon

Desserts

Caramelised apple & cherry crumble, roasted hazelnuts, rum custard

Egg custard tart, raspberry gel, vanilla ice cream

Christmas pudding, merlot cherries, cinnamon biscuit, brandy ice cream

Chocolate orange fondant, salted caramel, vanilla ice cream

Sticky toffee pudding, toffee sauce, honeycomb ice cream

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.