

The Horse Shepshed Christmas Party Menu 2025

2 courses – £29.95

3 courses – £37.95

Starters

Roasted tomato & goats cheese soup, pesto, sea salt focaccia

Maple glazed pork belly, pancetta, orange & fennel salad, hazelnut crumb, burnt apple puree

Creamy garlic & herb wild mushrooms, crispy poached egg, parmesan, truffle oil, toasted brioche

Prawn & crayfish cocktail, Marie rose, tomato & red onion salsa, baby gem, cucumber, seeded brown bread

Crispy cod cheeks, pomme anna chips, pea puree, tartar hollandaise

Mains

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

Lamb shoulder, slow cooked shoulder of lamb, pistachio & apricot crumb, spiced red cabbage, creamed potatoes, red currant gravy

Pan seared Teriyaki salmon, sesame, ginger & chilli potato terrine, soy glazed Pak choi, five spice & hot honey sauce

The Horse Christmas burger, panko breaded chicken fillet, smoked streaky bacon, cranberry compote, brie, baby gem lettuce, fries, slaw

Roasted butternut squash, sage & walnut lasagne, red Leicester & sage bechamel, toasted walnut crumble, mozzarella, garlic focaccia, shaved fennel & citrus salad

All mains are served with roasted root vegetables & sprouts with bacon

Desserts

Caramelised pear & blackberry crumble, clotted cream ice cream

White chocolate & pistachio crème Brule, milk chocolate & orange cookie

Chocolate & cherry pavlova, brownie chunks, cherry compote, chocolate shards, cherry ripple ice cream

Christmas pudding, cinnamon shortbread crumb, brandy sauce, crushed nuts, vanilla ice cream

Sticky toffee pudding, salted caramel ice cream, rum toffee sauce

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.