The Horse Shepshed Christmas Party Menu

2 courses - £29.95
3 courses - £37.95

Starters

Warm confit duck leg & chicken terrine, creamed potatoes, black pudding, roasted apricot, port & red wine reduction

French onion soup, croutons, three cheese crust, smoked cheese straw

Mushroom & brandy parfait, tarragon butter, caramelized red onion, toasted sour dough

Tempura curried monkfish tails, butter curry sauce, mini chilli & garlic naan

Smoked salmon, crab & prawn roulade, cream cheese lemon chives & dill, rocket, mini wholegrain loaf

Mains

Butter roast turkey breast, roast potatoes, pig in blanket, cabbage & bacon, pistachio & cranberry sausage meat stuffing, turkey gravy

Braised short rib of beef, red currant glaze, sage creamed potatoes, cabbage & bacon, Guinness & red wine gravy

Panko breaded pork schnitzel, rosemary & truffle fries, melted brie, cranberry & orange compote, sage butter sauce

Caramelized red onion, goats cheese & walnut tart tatin, garlic green beans, roast potatoes, roasted carrot

Cod loin, pomme anna potatoes, pea puree, charred aubergine, hollandaise tartar

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

Desserts

Christmas pudding, brandy sauce, crushed nuts, panettone gelato

Sticky toffee pudding, vanilla toffee sauce, vanilla gelato, shortbread crumb

Chocolate orange brioche bread & butter pudding, vanilla custard

Bramly apple & black cherry crumble, vanilla custard

Banoffee crème brûlée, toffee sauce, banana crème anglaise, glazed bananas, shortbread biscuit

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.