



THE HORSE AND GROOM  
CHRISTMAS MENU 2018  
(1<sup>st</sup> December-24<sup>th</sup> December)



**EVENING MENU 6-9pm**

**STARTERS**

Gin cured salmon with pomegranate salad

Chestnut & Sage veloute with parmesan crisp

Game Terrine with plum chutney & Melba toast

3 cheese, pear and rosemary tart

**MAINS**

Traditional roast turkey served with all the trimmings

Beef fillet medallion on a potato rosti served with a wild mushroom and red wine sauce

Confit of duck, potato fondant, pea puree with a sour cherry and port sauce

Pan seared sea bass with a crayfish and prosecco sauce served with a dill mash, tenderstem broccoli and baby sprouts.

Vegetarian Christmas pie.

**DESSERTS**

Rich Chocolate & orange tart, served with orange curd and Belgian chocolate ice cream

Ferrero Rocher cheesecake

Christmas pudding crème brulee with shortbread

Trio of cheese ice creams

2 COURSES FOR £21

3 COURSES FOR £25

Booking is essential and a £10 deposit per head will be taken.

