



THE HORSE AND GROOM
CHRISTMAS LUNCH MENU 2018
(1st December-24th December)



12-2.30PM

STARTERS

Roast Vegetable Soup

Warming and rich with a swirl of cream and ciabatta

Prawn Cocktail

The classic served with homemade Marie rose sauce and brown bread and butter

Brie & Cranberry Tart

Sweet and tangy served with a delicious dressed salad

MAINS

Traditional roast turkey served with all the trimmings

Basted to juicy perfection with the traditional trimmings of cranberry sauce, seasonal vegetables, stuffing and roast potatoes

Pork Tenderloin with wild mushroom and spinach

Tender medallions of pork served with a creamy wild mushroom sauce on a bed of spinach

Three Cheese, pear and rosemary tart (V)

Decadent cheese and sweet pears served in a rosemary flavoured crust serve with either a dressed salad or seasonal vegetables.

DESSERTS

Christmas pudding Crème Brulee

Traditional Sherry Trifle

Clementine Posset

2 COURSES FOR £18

3 COURSES FOR £21

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



