3 HORSESHOES FESTIVE ^{3 Course meal} MENU

STARTERS

King Prawn Cocktail

King Prawns with salad and our homemade Marie Rose sauce, warm baguette & butter Festive Soup

Homemade Turkey and veg soup served with warm baguette & butter

Duck Pate

Orange & Cognac liqueur duck liver served with crispy toast, red onion chutney & salad

Stuffed Portobello

Portobello mushroom stuffed with Camembert, breadcrumbs & herbs, served with garlic mayo.

MAIN DISHES

Turkey Roast

Classic turkey roast served with roast potatoes, parsnips, steamed veg & cauliflower cheese as well as stuffing, Yorkshire pudding & gravy

Roasted Butternut

Roasted butternut squash served with veg & goats' cheese, served with roast potatoes, stuffing & veg gravy

Pan-Fried Seabass

Pan fried Seabass served with dauphinoise potatoes, seasonal veg and a creamy lemon sauce

8oz Ribeye Au Poivre

8oz Ribeye coated with peppercorn served with chunky chip, salad & peppercornsauce

DESSERTS

NY Cheesecake Forest Fruit

NY Cheesecake topped with a forest fruit coulis served with vanilla ice cream or cream

Classic Key Lime Pie

A rich creamy tart, lavishly piped with key lime mousse on a biscuit base, lime zest & slice of lime, a light refreshing dessert Chocolate Brownie

Homemade Chocolate Brownie served with vanilla ice cream ,cream or custard

Christmas Pudding

Traditional Christmas pudding served with Brandy sauce, custard or ice cream

50% Deposit on Booking - 12.5% service charge parties 6+