

Horse & Groom Christmas Menu

STARTERS

Speciality Soups

Broccoli & Stilton ^v or spicy parsnip ^{vg}

Prawn Cocktail

Served with a mixed leaf salad & a slice of bread & butter

Pâté and Loast

Choice of Ardennes or Brussels pâté, served with Melba toast & red onion chutney

MAINS

Roast Kentish Turkey

With pigs in blankets, sage & onion stuffing & cranberry sauce, seasonal vegetables, real roast potatoes & gravy

Roast Loin of Beef

With horseradish sauce, Yorkshire pudding, seasonal vegetables, real roast potatoes & gravy

Oven Baked Salmon Fillet

Served with hollandaise sauce, asparagus & new potatoes

Mediterranean Vegan Tart ^{vg}

Served with vine tomatoes, asparagus & new potatoes

DESSERTS

Traditional Christmas Pudding

Served with either brandy sauce or custard

Apple, Sultana & Cinnamon Crumble

Served with custard

Chocolate & Hazelnut Cheesecake

Served with coulis and fresh berries

Mince Samosa

Served with Christmas pudding ice cream & candied orange

Cheeseboard £5 extra per person

Three courses for £19.95 * Served from 1st until the 24th December * Bookings only

A deposit of £5 per person is required when booking your party. ^{vg}suitable for vegans ^vsuitable for vegetarians
If you have a food allergy or intolerance, please let us know in advance. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not contain all ingredients. Fish dishes may contain bones.

All weights approximate when uncooked. Written allergy information is available on request 1018

