

# Horse & Groom

## Festive menu 2021

Available from 30<sup>th</sup> of November to 24<sup>th</sup> December  
Bookings 01234 217502 / [bookingshorseandgroom@gmail.com](mailto:bookingshorseandgroom@gmail.com)

### Starter

**Broad bean salad and Iberico (Gfa, Dfa)**

*With Spanish Iberico ham flakes, quail egg, watercress salad on a cristal bread and romesco cream drops.*

**Salmon fish cake with capers**

*Homemade fish cake topped with lemon air on a bed of pico de gallo and baby capers*

**Celeriac and blue cheese soup (Gfa, Dfa, Va)**

*Roasted celeriac and blue cheese (Picos de Europa) with mini breaded blue cheese balls and warm rustic bread.*

**Ham hock and pea terrine (Gfa, Dfa)**

*Acompanied with coloured marinated salad with courgette, beetroot, carrot and radish, picalilli relish and parmesan crisps*

### Mains

**Christmas turkey (Gfa, Df, Va)**

*Juicy roasted turkey with chestnut and cranberry stuffing roll, goose fat fluffy roasted potatoes, bacon-wrapped chipolata, roasted baby carrots, sauteed tenderstem broccoli and brussel sprouts with lemon butter, honey and paprika roasted parsnip, bread sauce and served with home made beef gravy.*

**Hummus tagliatella and samphire (Gfa, Ve)**

*With fresh chilli, peppery cherry tomato and lettuce all in a creamy hummus sauce and sauteed samphire.*

**Pan-roasted hake (Gf, Df)**

*In a bed of dauphinoise chorizo and potato with garlic and fish velouté, clams, white asparagus and tomato pearls.*

**Stuffed tenderloin (Gfa, Df)**

*With dates, spinach and pine nuts bacon-wrapped with polenta fries, celeriac and beetroot puree and demi-glace.*

**Grilled sirloin steak (+ £5.00) (Gfa, Df)**

*10oz grilled sirloin steak with home made chunky potatoes, roasted cherry tomato, portobello mushroom and battered onion rings*

### Desserts

**Christmas loaf**

*Home made candied fruit Christmas loaf served with brandy custard and berries*

**Turrone y polvorone**

*Mix of traditional Christmas Spanish dessert, turrone, polvorone y mantecados*

**Puff pastry fruit tart**

*With a mix of fruits and berries served with raspberry sorbet*

**Coca de vidre**

*Very thin and crystal baked pastry with anise flavoured sugar served with vanilla ice cream*

**Chocolate fondant**

*Home made chocolate fondant with cocoa powder and served with sea salted caramel ice cream*

## Festive menu £27.95

*A non-refundable £5pp deposit is required between the dates of 30th November to 24th December.*

*All parties are required to submit a pre-order for food 1 week before they are booked to dine.*

*All bookings remain provisional at the current time and cannot be confirmed fully until the UK Government provides updated guidance. Once this is the case we will contact you to confirm the details of your booking. Your deposit will remain safe and in the unfortunate event that your booking cannot proceed, we will refund your deposit in full, using the original method of payment.*