

Horse & Groom

Festive menu 2020

Available from 24th of November to 24th of December
Bookings: 01234 217502 / bookingshorseandgroom@gmail.com

Starter

Halibut and avocado ceviche (Gfa)

Smooth and lightly tangy fresh halibut and avocado ceviche in a bed of gazpacho with tomato and basil oil

Sweet chorizo (Df)

Grilled chorizo and honey and sherry vinegar glazed with rosemary, toasted pa de coca, and baby leaves salad

This is not "churros con chocolate" (Gf)

Trompe l'oeil churros con chocolate made with potato, parmesan cheese and creamy mild black pudding sauce

Butternut squash soup with chilli and crème fraiche (Gfa)

Roasted butternut squash soup with chilli, crème fraiche and home made stuffed dumplings

Main

Christmas roasted turkey (Gfa, Dfa)

Juicy roasted turkey with chestnut and cranberry stuffing, goose fat fluffy roasted potatoes, bacon-wrapped chipolata, seasonal vegetables, bread sauce and served with home made beef gravy

Slow-cooked shank of lamb (Gf, Df)

Tender slow-cooked shank of lamb with a rich wine sauce, mash sweet potatoes, tender broccoli, roasted cherry tomato, plums and pine nuts

Grilled salmon and suquet gnocchi

Grilled fresh salmon with gnocchi in a traditional very tasty Catalan sauce with prawns, mussels and spinach

Beetroot and squash Wellington (Ve)

Beetroot and squash Wellington with mushroom pate served with buttered green beans and spicy potato bombs, sweet chilli and roasted cherry tomatoes

Sirloin steak (Gfa, Df) (+£5)

10oz Grilled sirloin steak with home made triple cooked chips, roasted cherry tomato on vine, baked portobello mushroom with green sauce, watercress salad and battered onion rings

Dessert

Christmas pudding

Traditional Christmas pudding served with home made custard and glazed berries

Turrones y polvorones

Mix of traditional Christmas dessert from Spain, turrones, polvorones y mantecados

Churros con chocolate (Vea)

Traditional Spanish churros coated with sugar and cinnamon with chocolate dipping

White chocolate and cranberry bread and butter pudding

Very soft bread and butter pudding with white chocolate and cranberry, satsuma caramel and custard.

Chocolate brownie (Gf, nuts free)

Home made chocolate brownie with sea salted ice cream

Festive menu adult £27.95

Children three courses £15.95 / Children two courses £11.95