



HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

CHRISTMAS MENU

*Available Monday 14th November
till Saturday 24th December*

Everything is freshly cooked using locally sourced ingredients.



STARTERS

Soup of the day - £7

freshly baked bread

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Chicken liver parfait - £9

caramelised onion jam, toasted brioche

Garlic and chilli prawns - £11

freshly baked crusty bread

Twice-baked cheddar cheese soufflé - £9

parmesan cream



MAINS

Stuffed turkey breast - £24

*sausage, sage and cranberry stuffing, Brussel sprouts, honey glazed parsnips,
thyme and garlic potatoes, pigs in blanket, proper gravy*

Game pie - £18

*creamed herb potato, roasted carrots, tender stem broccoli
(please allow 20 minutes as baked to order)*

Pan fried sea bream - £22

garden baby vegetables, saffron fish cream, fresh steamed mussels, caviar

8oz chargrilled sirloin steak - £28

peppercorn sauce, triple-cooked chips, grilled flat cap mushroom, thyme plum tomato

Butternut and sage ravioli - £16

roasted butternut squash, crispy sage



PUDDING

Classic Christmas pudding - £8

cinnamon ice cream, brandy sauce

Disaronno affogato - £8

Sticky toffee pudding - £8

butter scotch sauce, vanilla ice cream

Selection of British cheese - £12

chutney, grapes, crackers, fig jelly

Golden cross - soft and creamy goats' cheese

Tunworth - British camembert

Blue clouds - a mild creamy blue with a slight salty tang

Pitchfork - a full bodied dense and nutty cheddar