

The Four Horseshoes Christmas Party Menu 2018



2 courses = £15 3 courses = £19

ALL ALLERGEN & DIETARY INFORMATION CAN BE FOUND ON THE ATTACHED ORDER / INFO SHEET - PLEASE READ CAREFULLY!

To Start...

SOUP (V) (VGN) – Chef's homemade tomato & herb soup, served piping hot with gently warmed baguette & butter.

DUCK & PORT PATE - Made with a generous 'glug' of port, a coarse duck pate served with sweet onion chutney, a dressed salad garnish and toasted baguette.

CAMEMBERT BITES (V) – Deep fried camembert in crunchy bite-size rounds, served with our cranberry mayo and dressed leaves.

CRISPY PRAWNS - Butterfly king prawns in a crispy coating, accompanied by our homemade seafood sauce and a dressed leaf garnish.

SOUTHERN FRIED CHICKEN – A taste of Kentucky! Strips of chicken fried in a peppery style Southern coating, served up with our BBQ mayo and a dressed leaf garnish.

Main Courses...

NORFOLK TURKEY – Hand carved breast of Norfolk turkey, served up with our cranberry & sausage meat stuffing, house roast potatoes, fresh vegetables and our homemade gravy.

TOPSIDE OF BEEF – Locally reared topside, hand carved and served up with Yorkshire pudding, a selection of fresh vegetables, house roast potatoes and our homemade gravy.

CHRISTMAS BURGER (G/F) – Our famous handmade butcher's beef burger, served within a toasted bap with fresh leaves and our cranberry mayo, topped with bacon & melting brie. Accompanied by seasoned chips and coleslaw.

RISOTTO (V) – Risotto rice cooked with our creamy mushroom & spinach sauce, simply served up with toasted garlic & herb baguette.

PUFF PASTRY PIE – Norfolk turkey cooked with fresh leeks in our creamy white wine sauce, served within puff pastry and accompanied by seasoned chips and peas.

SEA BASS (G/F) – Freshly prepared by our local fishmonger, gently grilled fillet of sea bass with our homemade lemon & herb butter, simply served with seasoned French fries and a dressed salad garnish.

NUT ROAST (V) (VGN) – Our popular Moroccan style nut roast served up with house roasted potatoes, a selection of fresh vegetables and our homemade rich tomato & herb sauce.

Dessert...

CHRISTMAS PUDDING - Our secret recipe, perfectly aged, homemade Christmas pudding served up with plenty of custard!

WINTER BERRY CRUNCH – A festive take on our ever-popular lemon crunch! Crunchy ginger biscuit base topped with our winter berry set cream, drizzled with fruit coulis and served up with dairy vanilla ice cream.

STICKY TOFFEE PUDDING – Possibly the best sticky toffee pudding ever, served warm with our homemade toffee sauce and a scoop of dairy vanilla ice cream.

FESTIVE BROWNIE (G/F) – Our homemade chocolate brownie, baked with white chocolate pieces – served warm with salted caramel sauce and a scoop of dairy vanilla ice cream.

CHEESE – Something savoury, English cheddar served with a selection of crackers & biscuits, caramelised onion chutney & butter.

SORBET (VGN) (G/F) – Locally made Champagne & Elderflower sorbet, served with a scattering of mixed berries.

CHEESECAKE – A chocolatey biscuit base topped with swirls of Turkish delight in a creamy cheesecake mix, drizzled with chocolate sauce and served with a scoop of dairy vanilla ice cream.

Coffee / Tea with a mini mince pie to finish

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The Four Horseshoes Inn Wickham Road, Thornham Magna, Eye, Suffolk

IP23 8HD



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Christmas Party Menu 2018

This menu is available from Friday 16th November 2018 to Sunday January 13th 2019.

Please be aware **the menu is not available Sunday lunch times** as we will be serving our Famous Horseshoe Carvery (please book as normal for Sunday carvery).

The menu will be available from 5pm Sundays and from 12pm – 2pm / 6pm – 8.30pm Monday to Saturday. Guests booked on Saturday evenings will enjoy their Turkey / Beef roasts served from the carvery.

Occasionally during busy periods during the week, **Turkey / Beef roasts may sometimes be served** from the carvery.

It is not possible for groups to order from both the Christmas menu and the bar menu. We have designed the Christmas menu as a seasonal treat and to give great value for money. Of course, the regular winter menu is served as normal throughout the festive period. Please choose one or the other.

This menu will not be available Christmas Day, Boxing Day, New Year's Eve or New Year's Day.

To enjoy the Christmas Menu, we must ask that all guests pre-order their meals with a minimum of 48 hours notice. Please fill out the attached order form and return to us ASAP, it's a good idea to keep a copy for yourself!

No deposit is required but please be aware that any meals not cancelled the night before the booking will be charged @ £5. Advance payment is welcome, but is not a necessity.

Where it is possible please arrange for **one payment for groups of 12 or more**, to help us avoid your party queuing at the bar at the end of your meal.

All dietary and allergen information is clearly marked on the menu but please do make us aware of any requirements you may have. Our Chefs work hard to put together the majority of the menu from scratch, so we may be able to tweak things occasionally if need be.

