

~ Christmas Menu ~

Two Courses 30 | Three Courses 38

Starters

Roasted butternut & chilli soup, mint yogurt *gf, df option, v, vg option*

Chicken liver parfait, spiced orange jam & toasted bread *gf option*

Parsley cured trout, scorched chicory, dill oil,
horseradish mousse, croutes *gf, df option*

Burnt leeks, goats curd & hazelnuts *gf*

Baked brie, walnut, sage & cranberry crumb & garlic toast

Mains

Local turkey, bacon & apricot stuffing, gravy *gf, df option*

Slow cooked beef feather blade, stout gravy *df option*

Roast pork belly, cider sauce *gf, df option*

Brown butter caper & chive sole *gf, df option*

Beetroot & red onion tart tatin, gravy *df option, v, vg option*

*All served with caraway carrots, crispy sprouts with pecorino, honey & mustard parsnips,
roast potatoes & celeriac puree*

Desserts

Christmas sticky toffee pudding, spiced caramel sauce *gf*

Spiced apple & plum crumble with custard *gf*

Praline chocolate & salted caramel brownie *gf, df option, vg option*

Honey panna cotta, spiced blackberries & granola

Cheeseboard (extra £3)

For bookings, please email eat@thehorseshoemildenhall.com

All bookings will require a pre-order one week prior to the reservation date along with a £5pp deposit

Please let us know if you have a food allergy before ordering. Some dishes can be made gluten/dairy free. Please ask a member of staff when ordering. While every care is taken, it is not always possible to guarantee our busy kitchen is 100% allergen free. Further information is available upon request.

gf – Gluten Free | df – Dairy Free | v – vegetarian | vg – vegan