

The Horseshoe Inn

CHRISTMAS PARTY MENU

STARTERS

Duck liver parfait, Cherry compote with homemade Brioche toast.
Uig Lodge smoked Salmon, salt baked Beetroot, and Rye bread.
Celeriac and Comte fritters with pumpkin seed salad and soft quails
egg.

MAINS

Pan fried Sea Trout with a confit Celeriac terrine, creamed Spinach
and wild mushrooms.
Turkey Wellington, sauté Brussel sprouts with Chestnuts, glazed
Carrots and a Turkey jus.
Slow cooked Blade of Beef with pickled Walnuts, braised Hispi
Cabbage and a vintage Cheddar mash.
Vegan Butternut Squash and Kale "Wellington" with sauté Brussel
sprouts and Roasties. (Ve)

DESSERTS

Mont Blanc parfait.
Apple and Figgy crumble with Calvados custard.
Sticky toffee pudding with roasted Pecans and a salted caramel
sauce.

2 Courses £27.50 3 Courses £32.50
50% deposit secures reservation.