



# *The Horseshoe Inn*

## CHRISTMAS DAY LUNCH

### STARTERS

*Uig Lodge Scottish smoked Salmon, Cucumber with a Dill and Lemon Crème Fraiche GF  
Celeriac, Hazelnut and Truffle velouté with Parmesan crispy potato skins GF (V)  
Smoked Duck, Pork and Orange terrine with homemade Brioche and Pineapple salsa  
Burnt Leek Bruschetta with Romesco sauce (Ve)*

### MAIN COURSE

*Traditionally roast Ballotine of Turkey, with pigs in blankets jewelled stuffing and bread sauce  
Pan seared Sea Trout, Sea vegetables with Champagne sauce  
Slowed cooked Blade of Beef, Parsnip pomme puree braised Apple and Cider Red Cabbage  
Cranberry and Lentil bake served with all the traditional vegetables (Ve)*

### DESSERTS

*Christmas pudding served with Brandy sauce  
Chocolate and Speculoos Choux bun  
Orange and Clementine tart with Grand Marnier clotted cream  
Mulled wine and Chocolate mousse bomb*

*£85 per person*

*50% deposit secures reservation.*