



FESTIVE SET MENU

Starters

White onion soup with black bomber scone, chive pesto & truffle foam.

Game terrine, braised chicory, black pudding and piccalilli.

Smoked salmon ballotine, horseradish cream & pickled cucumber.

Smoked gouda & walnut arancini, tomato chutney. (VE)

Mains

Ballotine of turkey filled with pork, sage & apricot stuffing, roast potatoes, glazed carrots & parsnips, red cabbage, sprouts with bacon, bread sauce, cranberry sauce thyme jus.

Herb crusted fillet of hake, St Austell Bay mussels, crab bisque pickled fennel & sea asparagus.

Braised chestnut wellington, spiced maple roasted carrots & parsnips, kale, colcannon mash, charred red pepper gravy. (V)

Braised feather blade of beef, bourguignon sauce, creamy potatoes & tender-stem broccoli. (GF)

Puddings

Pistachio & mango Eton mess. (GF)

Traditional Christmas pudding, brandy & vanilla creme anglaise, panettone crumb.

Baileys baked cheesecake, white chocolate crumb, winter fruit compote.

Apple & gingerbread crumble and Drambuie custard or clotted cream.

Sussex cheese board – Sussex cheddar, Brighton blue, Tunworth soft goat's cheese, crackers, pan de higo, fig chutney, quince, grapes.

Cheese board (£5 supplement)

Hot drinks served with homemade mince pies.

2 Courses £35 | 3 Courses £45

www.three-horseshoes-inn.co.uk

Food Allergies and intolerances: Before ordering, please speak to a member of the team about your requirements. The Three Horseshoes is NOT an allergy free establishment.

A discretionary service charge 12.5% is added to tables of 8 or more.