



Mother's Day Menu

Starter

Potato & leek soup, gruyere cheese twist.
Prawn, crayfish, crab & avocado salad, grapefruit & orange segment
Ham hock terrine, celeriac remoulade, crostini, black garlic puree
Goat cheese & caramelized red onion tart, rocket & sun blushed tomato
Creamy mushroom vol au vent, parmesan pangrattato

Main

Roasted leg of lamb, caper & mint sauce
Roasted rosemary & thyme Beef sirloin, fresh horseradish cream
Roasted Turkey crown, chipolata, cranberry sauce
Roasted pork shoulder, baked caramelised apple, crackling
Plant based & butternut squash wellington
All roasts served with, potatoes, neap mash, wilted greens, braised red cabbage & Yorkshire pudding
Beer batter fish & chips, mushy peas, tartare sauce
Grilled whole lemon sole, wilted greens & minted new potatoes
Free range chicken supreme, wild mushroom & thyme stuffing, gnocchi, shallots & kale

Pudding

Sticky toffee pudding, butterscotch sauce, vanilla i/cream
Prosecco & amaretti biscuit trifle, crème Chantilly
Coconut & passion fruit panna cotta, mango sorbet Honeycomb
Chocolate mousse, minted matchmaker croquant

Artisan cheese, celery, chutney, biscuit, grapes

Two courses | 35 Three cheese | 40 Cheese supplement | 5

*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 6 or more.*