



# Christmas Fayre Menu

Two Course Meal £19.95 | Three Course Meal £24.95 Served 1st-24th December



Soup of the Day
Served with Crusty Bread & Butter

Goats Cheese and Red Pepper Tartlet

Topped with Balsamic Glaze and Salad Garnish

Stuffed Portobello Mushroom

With Halloumi, Spinach and A White Wine & Cream Reduction Topped with Parmesan Cheese

Garlic & Chilli Prawns

Served on Crostini and Salad Garnish

**Homemade Pate** 

Served with Caramelised Onion Chutney and Crusty Bread & Butter

# Main Course

#### Osso Buco

Braised Shin of Beef Cooked in A Rich Tomato Sauce and Gremalata Served with Creamy Mash and
Seasonal Vegetables

#### **Traditional Turkey Roast**

Turkey Crown Served with Sage, Onion and Cranberry Stuffing, Roasted Potatoes, Pigs in Blankets, Seasonal Veg, Yorkshire Pudding Topped with Our Beautiful Gravy

#### **Roasted Salmon Fillet**

Served with Crushed New Potatoes Seasonal Veg Topped with Lemon & Dill Cream Sauce

**Butternut Squash and Goat Cheese Risotto** 

Served with a Parmesan crisp topped with Balsamic Glaze

Chicken & Chorizo and Mushroom Pie

Served with Homemade Chunky Chips, Peas and Pastry Lid

## Desserts

Please choose from our selection on the board

FOOD ALLERGIES AND INTOLERANCES: All our food is prepared in a kitchen where nuts and cereals containing gluten & other allergens are present. Our food descriptions do not contain all ingredients. If you have an allergy or intolerance, please let us know before ordering. (GF) gluten free, (B) contains bones, (V) vegetarian/vegan, (N) contains nuts





# Boxing Day Menu

Two Course Meal £27.95 | Three Course Meal £32.95 Children's Menu £9.95

## Starters

# Freshly Made Soup of the Day (V) (GF) Served with Crusty Bread & Butter

Tempura King Prawns
Served with a Sweet Chilli Dip

### Black Pudding Slices

Served with a Wholegrain Mustard & Cream Sauce

Garlic & Stilton Mushrooms (V) (GF)
Served with Crusty Bread

# Main Course

#### **Traditional Turkey Crown**

Tender Turkey Crown Served with Sage & Onion Stuffing, Pigs in Blankets, Fresh Seasonal Vegetables, Herb Roasted Potatoes & Turkey Gravy

#### **Roast Beef**

A Prime Hand Sliced Topside served with Yorkshire Pudding, Seasonal Vegetables and Herb Roasted Potatoes with a Rich Gravy

#### Chicken & Leek Pie

Slow Cooked Chicken and Leek in a Creamy Sauce with a Puff Pastry Lid, Served with peas and your choice of Thick Cut Chips or Mashed Potato

#### Golden Breaded Scampi

Served with Thick Cut Chips, Tartar Sauce and Peas

#### Fish & Chips (B)

Beer Battered Cod with Chips, Tartar Sauce & Garden or Mushy Peas

#### Wild Mushroom Risotto (V)

Arborio Rice with a Selection of Wild Mushrooms, Cooked with White Wine & Garlic

#### Caiun Chicken Breast (GF)

Marinated in a Blackened Cajun Spice and Cooked on the Grill, Served with Thick Cut Chips, Salad and a Sweet Chilli salsa

## Desserts

#### **Christmas Pudding**

Served with Brandy Sauce

#### Dark Chocolate Tia Maria Cheesecake

Served with your choice of Cream or Ice Cream

#### Winter Berry Panna Cotta

Served with Homemade Shortbread

#### Rainbow Cake

Served with your choice of Cream or Ice Cream



# Christmas Day Menu

Three Course Meal £72.95 | Children Under 12 £29.95 Food Served 12pm till 5pm

Please Note, a Deposit of **£10 per person** is Required at Time of Booking A Food Pre Order is Required no Later than **11th December**. Balance in Full must be paid by **11th December** 

## Starters

Minestrone Soup

Italian soup made with vegetables and beans in a tomato based broth

**Bruschetta Slices** 

Diced Tomato, Peppers, Red Onion and Fresh Herbs in a Marinade Topped with Crumbled Goat Cheese and Balsamic Glaze

**Smoked Salmon Crostini** 

Smoked Salmon on Crostini with Cream Cheese Infused with Lemon and Dill

**Cheshire Smoked Duck** 

Tender Slices of Smoked Duck Served with Fruit Chutney and Flatbread

Stuffed Portabello Mushroom

Mushroom Stuffed with Sautéed Halloumi, Spinach, Garlic, White Wine and Cream Topped with Grated Parmesan

# Main Course

**Traditional Turkey Crown** 

Tender Turkey Crown Served with Sage & Onion Stuffing, Pigs in Blankets, Fresh Seasonal Vegetables, Herb Roasted Potatoes & Turkey Gravy

**Corn Fed Chicken Supreme** 

Served on a Goat Cheese and Mixed Veg Risotto With Balsamic Glaze

Surf & Turf

60z Fillet Cooked Medium Topped with Sautéed King Prawns in a Garlic, White Wine, Chilli and Lemon Sauce

Catalan Halibut

Halibut Steak Marinated in a Garlic Oil Topped with Breadcrumbs and Parsley Served with Dauphinois Potatoes and Seasonal Veg

**Butternut Squash Wellington** 

A mix of Goat Cheese, Sage Onion and Butternut Squash with Mushroom Duxelles Served with Roast Potatoes Seasonal Veg with a Sage and Onion Gravy

## Desserts

**Christmas Pudding** 

Served with Brandy Sauce

Dark Chocolate Tia Maria Cheesecake

Served with your choice of Cream or Ice Cream

Winter Berry Panna Cotta

Served with Homemade Shortbread

Rainbow Cake

Served with your choice of Cream or Ice Cream







# New Years Eve Menu

With Music & Dancefloor till Late
Three Course Menu £39.95



Broccoli & Stilton Soup (V) (GF)

Served with Crusty Bread & Butter

**Smoked Salmon** 

Served with Caper Salad & Tangy dressing

Golden Brie Wedges (V)

Served with a Gooseberry Chutney

**Duck & Orange Terrine** 

Served with Toasted Ciabatta Slices

# Main Course

Seabass Fillets (GF)

Fresh Seabass Served with Sauteed New Potatoes, Seasonal Vegetables and a Zesty Lemon Butter
Sauce

#### **Pork Fillet Medallions**

Pan Fried Pork Fillet Medallions in a Creamy Wholegrain Mustard Sauce with Crushed New Potatoes and Seasonal Vegetables

#### Ribeve Au Poivre Verdi

Prime Aged British Ribeye Steak with Green Peppercorn Sauce Served with Duchess Potatoes and Fresh Seasonal Vegetables

#### Roasted Vegetable Lasagne

Roasted Mediterranean Vegetables in a Rich Tomato Sauce between Layers of Pasta Topped with Bechamel sauce and Cheese Served with Salad and Your Choice of Thick Cut Chips or Garlic Bread

# Desserts

**Christmas Pudding** 

Served with Warm Brandy Sauce

Mixed Ice Cream

Your Choice of Strawberry, Vanilla or Chocolate or a Mix

Cheesecake

Served with Mixed Berry Coulis

Rainbow Cake

Served with your choice of Cream or Ice Cream





# The Horseshoe Inn

Church Lawton, Alsager







The Horseshoe Inn is set in the delightful Cheshire countryside just on the outskirts of Alsager and near to the M6 junction 16.

We pride ourselves on our locally sourced home cooked food and a great selection of cask ales lagers and ciders complimented by a comprehensive yet affordable wine menu from around the world. Our staff are enthusiastic, friendly and attentive, working hard to give you a memorable experience. We also have a large function room available for those special occasions or for corporate events and meetings.

We look forward to celebrating the festive season together.

#### **OPENING TIMES**

Mon - Sat: 12:00 - 23:00 Sun: 12:00 - 22:30

#### **FOOD SERVED**

Mon - Fri: 12:00 - 14:30, 17:00 - 21:00 Sat: 12:00 - 21:00

Sun: 12:00 - 20:00







Please check availability to avoid disappointment.

In order to confirm your booking, simply fill in the form below, tear off and hand in to the restaurant.

Food Served 12pm till 5pm

Date:		Time:		
Contact Name:				
Contact Number:				
Contact Email:				
Christmas Fayre	Christmas Da	ny		
Boxing Day	New Years Ev	ve		
Starters			Adult	Child
Main Courses			Adult	Child
				5

# Christmas Booking Form (continued)

Please check availability to avoid disappointment.

In order to confirm your booking, simply fill in the form, tear off and hand in to the restaurant.

There are 2 sittings on Christmas Day 12pm or 3pm

Desserts			Adult	Child
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#### TERMS AND CONDITIONS

Menu prices are per person. Deposits are non refundable. The Christmas Menu's may not be used in conjunction with any other offer or promotion. Before you order your food, please inform us of any allergies or intolerances. Please also let us know if you are Gluten Free when you give us menu choices. All weights are correct before cooking. Some fish dishes may contain bones and certain dishes may contain nuts. While we take every care to preserve the integrity of our vegetarian products, we must advise that the products are hadled in a multi use kitchen environment.

# The Horseshoe Inn

Church Lawton, Alsager

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