

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

Desserts	Adult	Child

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 handled in a multi use kitchen environment.

**The
Horseshoe Inn**
Church Lawton, Alsager

01270 876 070
info@horseshoeinn.uk
www.horseshoeinn.uk

Sandbach Road, Church Lawton, Alsager ST7 3RA



**THE
HORSESHOE INN**
CHURCH LAWTON, ALSAGER



**CHRISTMAS
MENU**

01270 876 070

INFO@HORSESHOEINN.UK
WWW.HORSESHOEINN.UK

SANDBACH ROAD, CHURCH LAWTON,
ALSAGER ST7 3RA

Christmas Fayre Menu

Two Course Meal £19.95 | Three Course Meal £24.95

Please Note, a Deposit of £10 per person is Required at Time of Booking A Food Pre Order 1s Required no Later than 11th December.

Balance in Full must be paid by 11th December

Starters

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

Prawn Cocktail

Served with bread

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 Gremolata 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

Please Note, a Deposit of £10 per person is Required at Time of Booking A Food Pre Order 1s Required no Later than 11th December.

Balance in Full must be paid by 11th December

Starters

Freshly Made Soup of the Day (V) (GF)

Served with Crusty Bread & Butter

Prawn Cocktail

Servebread

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

Cajun 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

Please choose from our selection on the board

Christmas Day Menu

Three Course Meal **£74.95** | 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

6oz 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

Cheesecake of the month

Served with your choice of Cream or Ice Cream

Winter Berry Panna Cotta

Served with Homemade Shortbread

Chocolate brownie

Served with your choice of Cream or Ice Cream

New Years Eve Menu

With Music & Dancefloor till late

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Balance in Full must be paid by **11th December**

Starters

Broccoli & Stilton Soup (V) (GF) £5.20

Served with Crusty Bread & Butter

Smoked Salmon £9.95

Served with Caper Salad & Tangy dressing

Golden Brie Wedges (V) £8.95

Served with a Gooseberry Chutney

Duck & Orange Terrine £8.95

Served with Toasted Ciabatta Slices

Main Course

Seabass Fillets (GF) £24.95

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

Pork Fillet Medallions £19.95

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

Ri beye Au Poivre Verdi £24.95

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

Roasted Vegetable Lasagne £16.95

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

Mixed Grill £29.95

Rump steak, 2 sausages, lamb cutlets, pork loin, gammon steak, fried egg

Beef Lasagne £17.95

Choose between chips or garlic bread

Butternut squash and beetroot wellington £17.95

Served with all the trimmings

Fish and Chips £18.95

Served with garden or mushy peas

Baked Salmon £18.95

Seasonal vegetables, lemon and dill cream sauce

Choose puddings from the board

