



## **The Three Horseshoes at Norton**

### **Christmas Luncheon and Dinner Menu**

Monday 25<sup>th</sup> November - Tuesday 24<sup>th</sup> December

**2 Courses £23.95 / 3 Courses £29.95**

#### **Leek and Potato Soup (v)**

Topped with crumbled chestnuts & served with crusty bread

#### **Duck Liver Parfait with Gin & Orange Zest (g)**

Served with apple chutney, mixed leaf & toasted brioche

#### **Classic Prawn Cocktail**

Served in a lettuce cup, topped with Marie Rose sauce & toasted brioche

#### **Vegan Terrine**

Served with a Sauce Vierge and salad garnish

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#### **Traditional Roast Turkey**

Served with all traditional trimmings

#### **Sea Bass Risotto**

Creamy Risotto with wilted spinach topped with Sea Bass and parsley oil

#### **Roasted Pork Loin**

Served with a black treacle and Shiraz glaze, creamy mash and seasonal vegetables

#### **Roasted Beetroot, Butternut Squash & Pumpkin Seed Tart (v, g)**

Served with roast potatoes and seasonal vegetables

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#### **Traditional Christmas Pudding**

With Brandy Sauce

#### **Strawberry & Prosecco Truffle**

Topped with Strawberry glaze & bubbly white chocolate

#### **Blackcurrant & Prosecco Cheesecake (g)**

Served with a fresh pouring cream

#### **Golden Salted Caramel Tart**

Chocolate cookie pastry filled with sticky salted caramel and rich chocolate fudge,  
sprinkled with gold dust

Old English Cheeseboard with chutney and wafer biscuits for an additional £2.50  
as a supplement for dessert

Includes freshly brewed tea and coffee with mince pies