



Three Horseshoes

Country Inn & Spa

• EAT • SLEEP • SPA • MEET • LOVE • PARTY •

Leek, Staffordshire Peak District. ST13 8TW 01538 300296 enquiries@threeshoesinn.co.uk WWW.3SHOESINN.CO.UK

FUNCTION & BANQUETING

Menus & Information 2017

Thank you for choosing The Three Horseshoes Country Inn & Spa.

We have 2 rooms available to hold your event.

The Main restaurant which can hold up to 182 guests or the room can be divided into 2 for smaller gatherings. Alternately we have smaller private areas in our Country Inn for smaller private dining up to 20 guests.

Below is a selection of dishes for you to tailor make your own menu.

We ask you to choose one starter, one main course and one dessert from the list of dishes on the following pages. If you require more than one option for each course then a pre order from your guests will be required and to be returned to us one week prior to the event.

The price of your chosen main course will include
Room Hire, Starters, Desserts, Coffee & Mints

Option 1

(no pre order required)

Please choose

1 Starter

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#### **1 Main Course**

*(Vegetarian & Special diets Catered for as a extra pre ordered option)*

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1 Dessert

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#### **Coffee & Mints**

### **Option 2**

*(Pre order required back 1 week prior to event)*

*Please choose*

#### **2 Starters**

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2 Main Courses

(Vegetarian & Special diets Catered for as a extra pre ordered option)

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#### **2 Desserts**

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Coffee & Mints

Starters

Roasted Vine Tomato & basil Soup, *Aged Balsamic*

Soup of Young Leek & Potato, *Herb Crème Fraiche*

Cauliflower and Mature Cheddar Soup, *Granny Smith Apple*

Soup of Garden Peas, *Ham Hock Terrine & Pea Shoots*

Minestrone of Seasonal Vegetables, *Basil Oil & Garlic Croute*

Smoked Haddock And Heritage Potato Chowder, *Young Leek & roasted Bacon Nuggets*

Smooth Chicken Liver Parfait, *Toasted Brioche & Apple Chutney*

Dalemere Goats Cheese Mousse, *Pickled Walnuts, Poached Pear & Port Wine Jelly*

Warm Salad of wild Mushrooms, *Crispy Pancetta, Watercress & Bury Black Pudding*

Home Cured and Smoked Salmon, *Cucumber and Apple Ratatouille, Avocado Textures*

Crispy Gressingham Duck Salad, *Cointreau Vinaigrette, Watercress & Cucumber Spaghetti*

Smoked Haddock & Brixham Crab Cake, *Coriander, Pickled Radish, Ginger & Spring Onion Salsa*

Pressing of Un-smoked Ham Hock, *Cauliflower Puree, Piccalilli Textures and Apple*

Main Course

Slow Roasted Staffordshire Beef, *Thyme Baked Yorkshire Pudding & Roast Potatoes* **£27.50**

Heaths Bronzed Turkey, *Sage Stuffing, Pigs in Blankets, Bread Sauce & Cranberry* **£27.50**

Roasted Free Range Pork, *Bramley Apple Compote, Sage & Red Onion Stuffing, Cider Reduction* **£27.50**

Rosemary Basted Leg Of Lamb, *Roasted Potatoes & Fresh Garden Mint Sauce* **£28.50**

Roasted Chicken Dinner, *Pigs in Blankets, Bread Sauce & Stuffing* **£27.50**

"Doombar Ale" and Steak Pie, *Thyme Short Crust Pastry, Seasonal Vegetables and Creamed Mash* **£27.50**

Free Range Chicken Supreme, *Sautéed Wild Mushrooms & Spinach, Blanquette Sauce* **£27.50**

Confit Belly of Pork, Beetroot, *Braised Lentils, "Scatchings" and Charred Cauliflower* **£27.50**

Crispy Confit Shoulder of Cumbrian Lamb, *Scorched Cherry Tomatoes, Basil Ketchup & Black Garlic* **£29.50**

Marmalade Cured & Roasted Duck Supreme, *Glazed Potato Fondant, Seasonal Greens & Orange Jus* **£32.50**

Home Cured & Roasted Lamb Neck Fillet, *Rosemary Scented Mash, Home Pickled Red Cabbage, Beetroot Fumet (Lamb Served Pink)* **£34.50**

Oxo Braised Ox Cheek, *Boulangere Potato, Caramelised Shallot and Wild Mushrooms* **£32.50**

Smoked Fillet of Pork, *Sweet Potato Fondant, Drunken Prunes & Honey Ale Glaze* **£29.50**

Fish Main Course

Cured Salmon Wellington, *Wilted Spinach, Dill & Lemon Cream Sauce* **£32.50**

Roasted Fillet of Line Caught Sea Bass, *Salt Baked Heritage Potato, Charred Baby Gem, Saffron Sauce* **£34.50**

Simply Grilled Fillets of Plaice, *Herb Crusted New Potatoes, Beurre Noisette & Caramelised Lemon* **£32.50**

Vegetarian Main Course

Mushroom & Spinach Pithivier, *Goats Cheese Mornay, Mushroom Ketchup* **£27.50**

Caramelised Red Onion Tarte Ta Tan, *Béarnaise Sauce, Soy wilted Pak Choi* **£27.50**

Three Onion Risotto, *Parmesan Biscuit, B-B-Q Spring Onion* **£27.50**

Open Lasagne of Grilled aubergine and Courgette, *Baby Mozzarella, Basil Oil* **£27.50**

Desserts

Citrus Crème Brule, *Vanilla Shortbread*

Apple Crumble Tart, *Whipped White Chocolate cream*

Sticky Toffee Pudding, *Vanilla Ice Cream & Toffee Sauce*

Our Famous Syrup Sponge & *Birds Custard*

Yorkshire Rhubarb Crumble, *Champagne Sorbet*

Bramley Apple Crumble, *Preserved Blackberries and Vanilla Anglaise*

Upside Down Banana Cake, *Stem Ginger Ice Cream, Peanut Granola*

Lemon Polenta Cake, *Mascarpone Mousse, Pistachio & Candied Lemon*

White Chocolate Delice, *Preserved Strawberries, Champagne Strawberry Sorbet.*

Warm Classic Profiteroles, *Chocolate sauce, Vanilla Chantilly*

Meringue *filled with Tonka Bean Cream, Berries*

Valrhona White Chocolate & Raspberry Cheesecake, *Preserved Raspberries*

Warm Lemon Tart, *Preserved Raspberries*

Selection of British Cheese & *Biscuits*

**Please ask for information on allergens
Some dishes can be modified for allergens**

Extra Courses

Why not personalise your meal by including an extra course

Canapés

Canapés are a selection of Hot and cold finger food, hand made by our team of Chefs that will impress your guests. The Canapés are served on platters presented by our waiting on staff every 15 minutes for a one hour period before your meal is served.

Classic Selection £4.95 per person

Chicken Liver Parfait on Toasted Brioche
Croque Monsieur
Savoury Crackers with Parmesan Mousse
Potted Shrimp on Toast
Flavoured Popcorn Cones
Cheese Doughnut with Pickled Onion

Gourmet Selection £6.50 per person

Foie Gras Terrine, Muscat & Apricot
Saffron Crackers with Brixham Crab Salad
Carpaccio of Black Beef, Truffle Puree
Smoked Salmon Bellini & Caviar
Crayfish & Scallop Tar Tar
Gruyeres (*Savoury Profiteroles*)

Amuse Bouche

A pre appetiser to get your guests taste buds excited before there meal. **£2** per person. Choose one of the following.

Pea & Ham Mousse, Crispy Pancetta & Crushed Peas
Cauliflower Espuma, Cheese Doughnut
Summer Squash Bavois, set chicken Consommé, "Frazzle Crumble"
Goats Cheese, Apple & Parmesan
Wild Mushroom Aeration, Herb Crème Fraiche

Pre Dessert

Get those sweet taste buds started. A small dessert usually served in a shot glass served before the dessert course. **£2** per person. Choose one of the following.

"Rhubarb & Custard" (*Rhubarb Compote & aerated Custard*)
"Apple Crumble" (*Apple, aerated custard, crumble topping*)
"Strawberry and Cream" (*Vanilla Milk Panna Cotta, Shortbread & Strawberries*)
"Chocolate Orange" (*Blood orange puree, chocolate Creameaux, & Popping Candy*)
"Eton Mess" (*cream, meringue, summer fruits*)
"Lemon Meringue Pie" (*Lemon Curd, Aerated meringue, Pastry Crumble*)

Cheese Course £5.50 per person

A selection of British cheeses with Apple Chutney. Served as a platter on each table to be shared between guests or to be served as a large cheese board buffet for guests to help themselves. Served after desserts and just before coffee. Or if you prefer; do it the French way and have after the main course, before the dessert course.

Coffee with Petit Four Up-grade £3.50 per person

Upgrade from Coffee with mints to coffee served with a selection of petit fours consisting of a selection of homemade Chocolate and sweet delights. Served on platters for each table to share

Extra Wines, Arrival & Toast Drinks (The following prices are based on 2017)

Joseph Perrier Champagne - Cuvee Royale

This Prestigious Family owned Grande Marque Champagne House supplied Queen Victoria & Edward VII.
(full list of champagnes available)

£Price on request

Kaapsa Vonkel – Rose Brut - Simonsig

A delightful bright, rosy salmon pink colour which contrasts with the string white pearly bobbles

£Price on request

Cava - Brut - Rabetllat I Vidal - Penedes - Spain

Incredible value fizz from the Chardonnay grapes made in the Champagne method.

£Price on request

Moscato Spumanti - Italy

£Price on request

Prosecco

£Price on request

Raspberry Bellini

£4.15 per person

Classic Mojito

£4.95 per person

Bucks Fizz

£5.00 per person

Pimms & Lemonade

£4.20 per person

Barrel of Cold Bottled Lagers and/or Alco Pops

From £3.75 per bottle

Top up on Wine

From £18.00 per bottle

The Finishing Touches

At The Three Horseshoes we offer our very own in house venue dressing service offering a selection of items from chair covers & room dressing to candelabras & centre pieces. For more information see the venue dressing booking form at the back of this information and visit our website at

<http://www.3shoesinn.co.uk/love.php>

White or Black Table Cloths (ivory table cloths included)*

£210 Whole room

Napkins (variety of colours)*

£1.20 each (Thick quality paper napkins included as standard)

Our own in house D.J. including hi-teck light & sound system *

£280

Stage Hire & Set Up (5m x 2m) *

£75

Black & White dance floor & LED up lighting

Sound solutions 07890 495085 / 07739 724127

Our Entertainment Agent

Contact 01785 824824 www.mjmanagement.com

* To be booked direct with The Three Horseshoes

Please speak to Mark or Stephen for further suggestions and contacts in ways to entertain your guests. Also see our preferred suppliers list on our website

Banqueting Minimum Numbers in The Main Restaurant

	Off Season <i>October - April</i>		Peak Season <i>May - September</i>	
	Day	Evening	Day	Evening
Monday – Thursday	No Minimum			
Friday	No Minimum	60 adults	No Minimum	100 adults
Saturday	No Minimum	100 adults	150 adults	150 adults
Sunday	NO MINIMUM £500 ROOM HIRE CHARGE		NO MINIMUM £500 ROOM HIRE CHARGE	

For private bar minimum of 50 guests required
Maximum numbers are 182 depending on table plan

Terms & Conditions

- All payments including deposits must be paid by Cheque or Debit Card. Payments by Credit Card will be subject to a further 2.5% charge.
- Company ledger accounts must be approved in advance.
- Prices are per person unless stated and include V.A.T at 20%.
- Final numbers must meet the required minimum numbers as applicable.
- Final numbers can not be changed 1 week prior to event.
- A deposit of £500 & letter of confirmation will be required with bookings over 50.
- A deposit of £10 per head will be required with bookings below 50.
- For private bar in the restaurant minimum of 50 guests required.
- Deposits are non-refundable and will act as a cancellation fee.
- Any cancellation within 3 months of the function date will be subject to a charge to cover our loss of income.