

# Christmas Evening Party Menu 2017

**£39 per person**

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**Roasted Butternut Squash Soup**

*Parmesan Cream and Toasted Seeds*

**Smooth Duck Liver Pate**

*Toasted Brioche, Cranberry & Apple Chutney, Glazed Fig*

**Liquid Center Goats Cheese Croquette**

*Textures of Onion, Toasted Walnut & Watercress*

**Gravadlax of Salmon**

*Celeriac Remoulade, Grany Smith Apple & Radish*

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**“Heaths” Roasted Turkey**

*With all the Trimmings, Thyme Roast Gravy*

**30 Day Aged Topside of Cumbrian Beef**

*Yorkshire Pudding and Caramelised Onion Sauce*

**Char Grilled Sirloin Steak**

*Traditional Garnish, Triple Cooked Chips, Peppercorn Sauce (£5 extra)*

**Filet of Staffordshire Pork**

*Sweet Potato Fondant, Kale, Cider Reduction*

**Steamed Fillet of Sustainable Cod**

*Charred Pak Choi, Samphire & Caper Butter Emulsion*

**Wellington of Mushroom & Spinach**

*Griddled Young Leeks, Mornay Sauce*

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**Traditional Christmas Pudding**

*Martel V.S Brandy Sauce*

**Granny Smith Apple Tarte Fine**

*Spiced Cinnamon Ice Cream & pain d'epices*

**Black Forest Cheesecake**

*Griottine Cherries, Kirsch Jelly*

**Selection of English Cheeses**

*Biscuits & Bramley Chutney*

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**Coffee with Mints**

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

# Three Horseshoes Country Inn & Spa

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## CHRISTMAS PARTY NIGHTS PRE-ORDER

Please return to us by e-mail, fax or post at least 1 week before your booking date.

NAME OF PARTY \_\_\_\_\_

DATE OF BOOKING \_\_\_\_\_

NUMBER OF GUESTS \_\_\_\_\_ SIT DOWN TIME \_\_\_\_\_

### STARTERS

	AMOUNT	Any Dietary or Allergen Requirements
Roasted Butternut Squash Soup		
Smooth Duck Liver Pate		
Liquid Center Goats Cheese Croquette		
Gravadlax of Salmon		
<b>TOTAL</b>		

### MAIN COURSES

	AMOUNT	Any Dietary or Allergen Requirements
"Heaths" Roasted Turkey		
30 Day Aged Topside of Cumbrian Beef		
Sirloin Steak <i>cooked under (£5 extra)</i>		
Sirloin Steak <i>cooked Over (£5 extra)</i>		
Filet of Staffordshire Pork		
Steamed Fillet of Sustainable Cod		
Wellington of Mushroom & Spinach		
<b>TOTAL</b>		

### DESSERTS

	AMOUNT	Any Dietary or Allergen Requirements
Traditional Christmas Pudding		
Granny Smith Apple Tarte Fine		
Black Forest Cheesecake		
Selection of English Cheeses		
<b>TOTAL</b>		

## *Please don't forget*

*To ensure that your guests keep a record of their order and that they are aware of their choice on the evening, as we will retake your order table by table again on the night.*

*Why not Save time on the night & pay your balance before the night. Contact reception for details.*

#### 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.
  - **CANCELLATION.** Must be made by **TELEPHONE** and **LETTER.**
- Deposits are non-refundable after the 1<sup>st</sup> August. Lost deposits will act as a cancellation fee.
- **Any cancellations within 24hrs** prior to the night of booking will be charged in **FULL.**
  - Dress Code – Smart Casual – No Denims, Trainers & T-shirts.