



Festive Menu

Available November 27th - December 24th 2026

2 courses £40 | 3 courses £48

Starters

Roast butternut squash, sweet potato soup, sage oil & crusty roll (GFA/VG)

Smoked salmon, fennel & clementine salad (GF)

Beetroot carpaccio, toasted walnuts & balsamic glaze (VG)

Ham hock & prune terrine, pear chutney, garlic crostini

Main Course

Roast turkey ballotine, sage & onion stuffing, pigs in blankets, roast potatoes, maple glazed root vegetables, red cabbage, sauteed sprouts & chefs' gravy

Braised chestnut wellington, spiced maple roasted carrots & parsnips, kale, colcannon mash, charred red pepper sauce (VG)

Roast loin of halibut, samphire, potato anna, prawns & bouillabaisse sauce (GF)

Braised feather blade of beef, bourguignon sauce, creamy potatoes, seasonal vegetables (GF)

Desserts

Christmas pudding, brandy sauce

Black Forest meringue roulade, cherry sorbet (GF)

White chocolate & spiced orange crème brûlée, spiced gingerbread biscuit

Mulled wine winter pudding, crème fraîche (VG)

Food allergies and intolerances: Before ordering, please speak to a member of the team about your requirements. The Three Horseshoes Inn is NOT an allergy free establishment.

A discretionary service charge of 12.5% is added to tables of 8 or more.

