

Christmas Party Menu

The Four Horseshoes

Thornham Magna

01379 678777

Starters

Homemade Smoked Salmon Mousse (G/F available)

Homemade creamy smoked salmon mousse, made with fresh lemon & dill, served with mini toasts and dressed leaf garnish.

Breaded Mozzarella Sticks (V)

With homemade tomato & red pepper dipping sauce & dressed leaf garnish.

Homemade Sweet Potato & Red Pepper Soup

With warm baguette & butter. (V) (G/F available) (Vgn available)

Chicken Tenders (D/F)

With homemade sweet chilli mayo & dressed leaf garnish.

Homemade Fish Bites

Smoked Mackerel & spring onion hand rolled in fine golden breadcrumbs, served with our lemon & black pepper mayo.

Main Courses

Roast Norfolk Turkey (G/F available)

Hand carved breast of Norfolk turkey, served up with our apple sage & onion stuffing, house roast potatoes, fresh seasonal vegetables (including sprouts!), Yorkshire pudding and our homemade gravy.

Spinach & Falafel Loaf Roast (V) (Vgn available)

Spinach & falafel loaf, served with our homemade caramelised onion gravy, house roast potatoes, apple sage & onion stuffing, Yorkshire pudding and seasonal vegetables (including sprouts!).

Pigs-in-Blankets Sausage & Mash

Butcher's handmade pigs-in-blankets, served with our homemade creamy mashed potato, fresh mixed green vegetables, and caramelised onion gravy.

Christmas Burger (G/F available)

Our butcher's 4oz Black Angus beef burger, double stacked & topped with best bacon & melting brie. All served within a toasted bun with fresh leaves & our cranberry mayo and accompanied by seasoned chunky chips and homemade coleslaw.

Christmas Curry (V) (G/F available)

Homemade tikka style curry with fresh cauliflower & chickpeas, served with freshly cooked rice, freshly cooked poppadum, sweet mango chutney and coriander garnish.

Puff Pastry Pie

Norfolk turkey, best local ham and fresh leeks all cooked in our creamy white wine sauce, served within puff pastry and accompanied by seasoned chunky chips and peas.

Seabass Fillet (G/F available)

Fresh fillet of seabass, pan fried to order, served with bacon & chive buttered new potatoes, spinach, rocket & red pepper salad, garnished with golden panko breaded prawns.

Desserts

Traditional Christmas Pudding (V) (Vgn Available) (G/F Available)

Gently warmed Christmas Pudding, served with plenty of custard!

Homemade Christmas Brownie (G/F) (V)

Baked with white chocolate chunks, served warm with a drizzle of salted caramel sauce and a scoop of dairy vanilla ice cream.

Homemade St Clements Tart (V)

Our homemade St Clements tart, made with fresh oranges & lemons, served with freshly whipped double cream, crushed meringue and our homemade berry coulis.

Chef's Apple & Cinnamon Crumble (V) (Vgn available)

Homemade individual crumble of slow cooked apples sultanas and cinnamon, served hot with plenty of custard.

Locally Made Cherry Sorbet (G/F) (D/F) (V) (Vgn) 2 scoops.

Cheddar & Biscuits (V)

English Cheddar served with a selection of crackers and biscuits, our caramelised onion chutney and fresh celery.

2 Courses - £23 3 Courses - £27

(Dishes & prices are subject to change)

PLEASE INFORM US OF ANY SPECIAL DIETARY REQUIREMENTS.

The Four Horseshoes,

Thornham Magna,

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The Four Horseshoes Festive Party Menu

2 Courses - £23

3 Courses - £27

Available from **Friday 17th November 2023** to **Saturday 23rd December**
(excluding Sunday)

Time

- * Please remember this is your seating time, not arrival time.
- * Please encourage guests to arrive promptly, as during busy periods, late arrivals may have to be served last!

Pre-orders Only!

- * As always, our festive menu is by pre-order only.
- * Orders must be with us at least 48hours notice please.
- * Order **must** be completed on the order form provided.

Menu

- * The festive menu is a minimum of 2 courses.
- * This menu cannot be mixed with any other menu.
- * Gluten-free and Vegan options are clearly marked,

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Payment

- * Cash or card, either in-advance or on the day please.
- * We ask that payment is settled as one transaction for the group. Individual payments slow us down (on average a group of 20 takes around 15minutes to process individually!)

Deposits

- * We may require a deposit for larger groups, thank you.
- * Any “no-shows” (guests not cancelled with 24hours notice) will be charged at £10 per wasted meal.