



THE FOUR HORSESHOES  
SOUTHAMPTON

# FESTIVE PARTY MENU

2 course **25** | 3 course **30**

## STARTERS

### ROASTED JERUSALEM ARTICHOKE SOUP

*Hazelnut, Truffle Oil (VGN, GFA)*

### WILD MUSHROOM FILO TART

*White Wine & Tarragon Cream (V)*

### GAME TERRINE WRAPPED IN SMOKED STREAKY BACON

*Apple & Pear Chutney, Toasted Brioche (GFA)*

### GIN & TONIC CURED CHALK STREAM TROUT

*Squid Ink Cracker, English Wasabi, Hampshire Watercress (GF)*

## MAINS

*All main courses served with Duck Fat Roast Potatoes,  
Smoked Bacon & Walnut Brussel Sprouts, Seasonal Vegetables, Jus\*\**

### TURKEY BREAST WRAPPED IN SMOKED STREAKY BACON

*Turkey Leg, Orange & Cranberry Stuffing, Pig in Blanket (GFA)*

### SLOW ROAST PULLED BEEF WELLINGTON

*Roasted Carrot Puree*

### SALMON FILLET\*\*

*Crushed New Potatoes, Roasted Salsify, Saffron Cream Sauce (GF)*

### VEGAN BEETROOT PITHIVIER\*\*

*Textures of Beetroot, Vegan Creamed Leeks, Kale, Chestnuts (VGN)*

## DESSERTS

### BLACK FOREST GATEAU FINGER

*Christmas Pudding Ice Cream (GF)*

### STEAMED FIGGY PUDDING

*Brandy Snap, Brandy Cream Sauce (V)*

### CUSTARD TART

*Nutmeg, Gingerbread Ice Cream (V)*

### CHESTNUT & DATE STICKY TOFFEE PUDDING

*Baileys Ice Cream*

## ADDITIONAL CHEESE COURSE 9

*3 Local Cheeses, Apple & Pear Spiced Chutney, Pickled Fruits, Crackers (GFA)*