

THE
HORSESHOES

SUNDAY 1ST OCTOBER

ONE COURSE - £15
TWO COURSE - £19
THREE COURSE - £23

PARSNIP, APPLE & CHORIZO VELOUTE
rustic bread

CHICKEN LIVER PARFAIT
brioche, red onion chutney

ORANGE & FENNEL SMOKED SALMON, CRAB, PRAWNS
dill creme fraiche, confit lemons

SQUAB PIGEON SALAD
beetroot, black pudding

TOMATO & GARLIC BRUSHETTA (V)
goats cheese, balsamic syrup

GRILLED SALMON
purple potatoes, samphire, butter beans, courgettes

TOMATO AND COURGETTE RISOTTO (V)
halloumi and mixed peppers

ROAST SIRLOIN OF WIGLEY'S SCARCLIFFE BEEF
yorkshire pudding, red wine gravy

ROAST LEG OF LAMB FROM BUXTONS FARM, SUTTON ON THE HILL
minted gravy

PACKINGTON LOIN OF PORK
sage onion stuffing, sage gravy

Sunday Roast served with roast potatoes, cauliflower cheese & seasonal greens

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.