

# Christmas Day Menu

**Three Courses £65** Deposit required: £20  
(Please choose one from each section)

Complimentary welcome drink. Glass of Prosecco or Virgin Mimosa.

## Starters

### Winter Vegetable and Lentil Soup (V/VE) (G)

A healthy homemade vegetable and lentil soup, packed with immunity-supporting vitamin c.  
Served with baked bread roll and butter or without butter.

### Salt & Pepper Tofu (V, VE, GF) (SO)

Crispy and well-seasoned on the outside, soft on the inside tossed with spring onions, capsicums, long dried chillies and crushed peppers.

### Himalayan Duck Choila (S, MU, GF)

Traditional dish from the valley of Kathmandu, cooked duck meat with the combination of Himalayan herbs and spices, mustard oil, spring onions, raw garlic, raw ginger, coriander and lime slice on top served cold.

### Turkey Kebab (M, GF)

Mince turkey marinated with fresh herbs, ginger garlic paste, cooked in skewers in clay oven.  
Served with mint sauce and homemade onion chutney.

### Giant King Prawns (CR, M, GF)

Head & tail on, body peeled and deveined king prawns tossed in our special house garlic butter sauce with spring onions, garlic and capsicums.

## Mains

### Hand-Carved Turkey Roulade (M,G) (Gluten-Free option available)

Hand-carved turkey breast with a gluten free pork, sage and onion stuffing wrapped in smoked streaky bacon, pigs in blankets, mixed herbs roast potatoes, carrots, brussels sprouts, honey glazed parsnips and sweet potato fries and Yorkshire pudding. Served with thick red wine gravy.

### Chargrill Half Chicken (M)

One breast and one leg, flame-grilled and infused with Himalayan herbs and spices, served on the bone with peri-peri fries, mix salad, mint sauce and homemade slightly spiced tomato-mint chutney.

### Gurkha Goat Curry (G, M)

A Nepalese favourite curry cooked in tantalising onion, tomato with Himalayan herbs and spices, served with butter naan bread and saffron basmati pilau rice.

### Sea Bass & Giant King Prawn (CR, F, GF)

Pan fried sea bass fillets topped with a tandoori king prawn, served in an irresistible combination with Himalayan herbs and spices mixed seasonal vegetables and moilee sauce.

### Gurkha Okra Curry (V) (G, M) (Vegan option available)

Stir-fried (slime-free) okra enveloped in a slightly tangy onion-tomato curry sauce with Himalayan herbs and spices served with butter naan bread and saffron basmati pilau rice.

## Desserts

### Luxury Christmas Pudding (G, M, N)

A moist Christmas pudding topped with homemade cherry compote, crushed roasted pistachio served with vanilla ice-cream and brandy cream sauce.

### White Chocolate and Passion Fruit Cheesecake (G, E, M, SO)

Served with fresh passion fruit and passion fruit coulis.

### Homemade Coconut Rice Pudding (M)

The perfect blend of creamy and smooth with tender bits of rice with coconut milk and mango pulp.  
Topped with seeds, berries, and vanilla ice-cream.

### Crunchy Apple Momo (G, M)

Deep fried apple fruit dumpling served with apple slice, vanilla ice-cream or vegan ice-cream and caramel syrup.

### British Trio Cheeseboard (M, C)

Served with artisan crackers, mango chutney, grapes, celery stick and apple slice.

**For reservations please call us on: 01793 523 903 or Email us on: [info@runninghorsepub.co.uk](mailto:info@runninghorsepub.co.uk)  
(FOOD PRE ORDER MUST BE PROVIDED 7 DAYS PRIOR TO DINING)**

(V) suitable for vegetarians (VE) suitable for vegans

Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

**Do you have any allergies?** Some of our dishes may contain the following allergens: Cereals Contain Gluten, Crustaceans, Eggs, Fish, Peanuts, Soya Beans, Milk, Nuts, Celery, Mustard, Sesame, Sulphites, Lupin, Molluscs. These have been listed in the menu in abbreviated forms. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen-free zones in our kitchens; therefore, it is not possible to fully guarantee allergen separation. All food items may contain traces of nuts.  
Fish, poultry and meat dishes may contain bones and/or shell.

Gluten (G), Fish (F), Sesame (S), Celery (C), Crustaceans (CR), Mustard (MU), Milk (M), Eggs (E), Nuts (N), Peanuts (P), Soya Beans (SO)

# Kids Christmas Day Menu

**Three Courses £35** Deposit required: £20  
(Please choose one from each section)

## Starters

### Winter Vegetable and Lentil Soup (V/VE) (G)

A healthy homemade vegetable and lentil soup, packed with immunity-supporting vitamin c.  
Served with baked bread roll and butter or without butter.

### Veggie Dip Sticks (V/VE)

Crunchy vegetable sticks served with a homemade hummus dip.

### Mac N Cheese Bites (V) (M, G)

Macaroni pasta and cheese in a crispy breadcrumb coating served with homemade cheese dip.

### Crispy Chicken Chunks (G)

Chicken breast chunks coated in a light golden batter served with BBQ sauce.

## Mains

### Hand-Carved Turkey Roulade (M, G) (Gluten-Free option available)

Hand-carved turkey breast with a gluten free pork, sage and onion stuffing wrapped in smoked streaky bacon, pigs in blankets, mixed herbs roast potatoes, seasonal vegetables and Yorkshire pudding. Served with homemade thick gravy.

### Simple Pizza (V) (M, G)

The classic margherita pizza is a simple yet delicious; topped with homemade pizza sauce, tomato, cheese and garnish with crunchy leaves.

### Vegetable Lasagne (V) (M, G)

Vegetable layered in pasta sheets with goodness of cheese. Served with crispy green salad.

### 4oz Sirloin Steak

A classic flavour some cut, pigs in blankets, mixed herbs roast potatoes, seasonal vegetables served with homemade thick gravy.

## Desserts

### Traditional Christmas Pudding (G, M)

A moist Christmas pudding served with vanilla ice-cream and warm custard.

### M&M Double Chocolate Cookie Sundae (G, M, E)

Double chocolate crisp cookie crumbled paired with M&M, vanilla ice cream topped with whipped cream and drizzled with gourmet Belgian chocolate sauce garnish with waffle roll.

### Banana Split (M, SO)

A combination of vanilla and strawberry ice-cream served with a banana cut and topped with whipped cream, gourmet Belgian chocolate sauce and fresh berries.

### Ice Cream (M, G, E, SO)

Two scoops of ice cream drizzled with gourmet Belgian chocolate sauce and waffle roll.  
Choose from: vanilla, strawberry, chocolate

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