

# Christmas Day Menu

**Three Courses £70** Deposit required: £30  
**(Please choose one from each section)**

Complimentary welcome drink. Glass of Prosecco or Virgin Mimosa.

## Starters

**CREAMY CARROT AND CORIANDER SOUP WITH CORIANDER OIL (V) (G, M)**

a hearty silky creamy carrot and coriander soup top with coriander oil  
served with toasted rosemary focaccia

**TEMPURA BATTERED KING PRAWNS (CR, G, SO, E)**

a perfect combination of crispy, airy, light Japanese-style batter and succulent flavourful prawns  
served with homemade dips

**CHICKEN LIVER AND BRANDY PARFAIT (G, M, N)**

served with caramelised red onion chutney, fresh mixed salad and toasted sourdough

**CHILLI GARLIC MUSHROOM (V/VG)**

button mushroom tossed in our special homemade chilli & garlic sauce with onions and capsicum  
served with green salad

## Mains

**ROASTED TURKEY SADDLE (G, M, E)**

served with mixed herb roast potatoes, roasted veggies, onion & sage stuffing,  
Yorkshire pudding and pigs in blanket topped with our homemade rosemary gravy

**FRESH HERBED PAN SEARED DUCK BREAST (G, M, E)**

crumbled mash potato, roasted veggie, orange puree and red wine jus

**SLICED PORK BELLY PORCHETTA (M, SU)**

with roasted sweet potato mash, sauteed green vegetables and apple cider sauce

**PAN FRIED SEA BASS (F, G)**

served on a bed of tagliatelle al oleo, grilled asparagus, fennel & green apple slaw,  
grape tomato and caper sauce

**SPICED CAULIFLOWER & SPINACH BALTI PIE (V/VG) (G, SU)**

With roasted veggies and roasted sweet potato mash and tomato butter sauce

## Desserts

**TRADITIONAL CHRISTMAS PUDDING (G, M)**

with vanilla ice-cream and warm custard

**MANGO AND COCONUT RICE PUDDING (M)**

with vanilla ice-cream

**RASPBERRY & GIN CHEESECAKE (V/VG) (GF)**

with forest berries compote and vegan vanilla ice-cream

**CHOCOLATE FONDANT (G, E, SO, M)**

served warm with Belgian chocolate sauce and honeycomb ice-cream

**(FOOD PRE ORDER MUST BE PROVIDED 7 DAYS PRIOR TO DINING)**

For reservations please call us on: 01793 523 903 or Email us on: [info@runninghorsepub.co.uk](mailto:info@runninghorsepub.co.uk)

**(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: £15  
**(Please choose one from each section)**

## Starters

**CREAMY CARROT AND CORIANDER SOUP WITH CORIANDER OIL (V) (G, M)**

a hearty silky creamy carrot and coriander soup top with coriander oil served with toasted rosemary focaccia

**BREADED MOZZARELLA STICKS (V) (G, M)**

cheese sticks coated in a garlic flavoured breadcrumb, served with ranch dressing

**CHICKPEAS, ONION & SPICES FALAFEL (V) (G)**

served with cucumber yogurt dip

**CHICKEN POPCORN SKEWER (G, M)**

crispy fried luscious chicken popcorn served on a bed of creamy coleslaw

## Mains

**ROASTED TURKEY SADDLE (G, M, E)**

served with mixed herb roast potatoes, roasted veggies, onion & sage stuffing, Yorkshire pudding and pigs in blanket topped with our homemade rosemary gravy

**SPICED CAULIFLOWER & SPINACH BALTI PIE (V/VG) (G, SU)**

With roasted veggies and roasted sweet potato mash and tomato butter sauce

**SIRLOIN STEAK 6OZ (M)**

served with fries and creamy mushroom sauce

**CRISPY FRIED CHICKEN BURGER (G, E)**

crispy chicken burger made with juicy fried chicken, mayo, bacon and crunchy lettuce all inside a soft bun served with fries

## Desserts

**TRADITIONAL CHRISTMAS PUDDING (G, M)**

with vanilla ice-cream and warm custard

**CHOCOLATE FONDANT (G, E, SO, M)**

served warm with Belgian chocolate sauce and honeycomb ice-cream

**ICE CREAM (V) (M) & SORBET**

**Choose two scoops from:**

**ice cream** – vanilla, chocolate, strawberry, salted caramel

**sorbet** – lemon, mango

**TROPICAL PARADISE (M)**

with fresh tropical fruits, vanilla ice-cream, strawberry compote, mango puree and whipped cream

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