



Festive Menu

Three Courses £35 Deposit required: £10
(Please choose one from each section)

Starters

Creamy Pumpkin & Chestnut Soup (V/VE) (G)

Freshly homemade soup finished with crispy parsnip, baked bread roll & butter or without butter.

Deep Fried Veg Momo (V/VE) (G, S) / **Deep Fried Chicken Momo** (G, S)

Crispy & delicious deep-fried homemade dumplings made with lightly spiced either veg/chicken mince served with a special homemade tomato-sesame chutney.

Himalayan Lamb chop (M)

Marinated in yogurt overnight with Himalayan herbs and spices, cooked in clay oven.
Served with homemade onion chutney and mint sauce.

Smoked Salmon & Prosecco Parfait (F, M, G)

Smoked & poached salmon blended with cream, butter, crème fraiche & prosecco accompanied by red onion marmalade and crusty herbs bread.

Mains

Hand-Carved Turkey Roulade (G, M)

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.

Gurkha Pork & Saag Curry (G, M)

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

Sea Bream Fillet Roll (F, M)

Oven baked sea bass fillet roll with vegetable filling serves with grilled asparagus, mashed potatoes and creamy chives sauce.

Himalayan Eggplant Masala (V) (G, M) (Vegan option available)

Eggplant paired with potato cooked 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.

Eton Mess (M, E)

A landmark British dessert consisting of whipped cream, crumbled meringue, strawberries and other fruits.

Apple Momo (V/VE) (G, M)

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

AVAILABLE FROM MONDAY 27TH NOVEMBER TO SUNDAY 24TH DECEMBER
(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



Kids Festive Menu

Three Courses £15 Deposit required: £10
(Please choose one from each section)

Starters

Creamy Pumpkin & Chestnut Soup (V/VE) (G)

Freshly homemade soup finished with crispy parsnip, baked bread roll & butter or without butter.

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

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

Veggie Dip Sticks (V/VE)

Crunchy vegetable sticks served with a homemade hummus dip.

Mains

Hand-Carved Turkey Roulade (G, M)

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 vegetable, Yorkshire pudding.

Served with homemade thick gravy.

Simple Pizza (V) (G, M)

The classic margherita pizza is simple yet delicious;
topped with homemade pizza sauce, tomato, cheese and garnish with fresh basil.

Grilled Chicken Breast

Grilled chicken breast lightly seasoned with olive oil, sea salt and
crushed pepper served with shoestring fries, seasonal vegetable and thick gravy on side.

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, Belgian chocolate sauce and fresh berries.

(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)**

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