

Three Course £35 (Deposit required £15) (Please choose one from each section)

STARTERS

PEA AND MINT SOUP (V) (G, M)

Flavourful aromatic soup with dollop of crème fraiche, crispy onion and toasted sourdough

POTATO CROQUETTE (ALOO CHOP) (V/VG)

A fried lightly spiced potato croquette/patty, crispy on the outside and moist on the inside packed with herbs and spices. Served with fresh mixed salad, homemade Italian tomato sauce

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

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

FIVE SPICE DUCK SALAD (SE)

This beautiful duck salad has got it all going on – crunch, spice, juicy fruity and tasty. Mixed with pomegranate, spring onions, coriander, watercress and mango. Dressed with lime juice and a drizzle of sesame oil

MAINS

BUTTER AND GARLIC HERB ROASTED TURKEY BREAST (M)

Slow roasted turkey breast with roasted baby potatoes, roasted vegetables and herbed gravy

BRAISED BEEF SHORT RIBS (M, SU)

Slow cooked succulent ribs served on herbed creamy mash potatoes and red wine jus

CHICKEN BALLOTINE (M)

Chicken breast stuffed with spinach dry spiced chicken mince and cottage cheese. Served with sauteed vegetables, roasted baby potatoes and creamy garlic mushroom sauce

PAN FRIED SEA BASS FILLET (F, M, SU)

Rich, creamy shiitake mushroom risotto topped with a pan-fried sea bass fillet. Finished with homemade Italian tomato sauce

MEDITERRANEAN VEGETABLE & BASIL TART (V/VG) (G)

Pastry filled with slow roasted tomato sauce topped with grilled courgettes, red & yellow peppers, red onion & cherry tomatoes finished with a basil and pumpkin seed crumb served with sauteed vegetables, roasted baby potatoes, sage & onion stuffing and herbed gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (G, M)

With vanilla ice-cream and warm custard

CRÈME BRULEE TARTELETTE (G, E, M, N)

With salted caramel ice-cream

APPLE AND CINNAMON STRUDEL (G, E, M, N, SO)

With vanilla ice-cream

CHOCOLATE TRUFFLE BROWNIE TORTE (V/VG) (GF, SO)

With vegan vanilla ice-cream

AVAILABLE FROM MONDAY 25TH NOVEMBER TO TUESDAY 24TH DECEMBER (FOOD PRE ORDER MUST BE PROVIDED 14 DAYS PRIOR TO DINING)

For reservations, please call us on

01793 523903 or email us on: info@runninghorsepub.co.uk www.runninghorsepub.co.uk