



# THE THREE HORSESHOES

MADINGLEY CAMBRIDGE

## Groups of 10 or more

### Menus

Up to 12 guests - we can offer the normal a la carte menu, which changes monthly.

13-30 guests – we will give you a menu reduced down to 3 options per course (to include a meat/fish/vegetarian for both starter and main; then 2 sweets and a cheese option). As the menu changes monthly we cannot tell you what those options are until the beginning of the month, but you are welcome to discuss alternative dishes once you have seen the choices. Normally 3 courses with coffee will be £35, but it may be more than that were you to ask for a steak or a premium fish option.

Above 30 guests – we will discuss with you a set menu. We need everyone to have the same but can of course accommodate dietary requirements. Price for 3 courses and coffee will be from £35, depending on the dishes.

For any number we can also create 4 or 5 course menus – see samples overleaf.

December – we have a separate selection of Christmas menus that we can send you.

### Table plans and private use

The Dining Room area can seat up to 30, the Conservatory up to 36. You would have the room to yourself if you were 20 or more in the Dining Room or 30 or more in the Conservatory.

To have the whole Dining Room and Conservatory area to yourselves, we do require a minimum of 45 guests, or 55 on a Saturday night, all having a £35 menu.

Once you have finalised numbers we will give you a plan of table sizes for you to decide on your seating plan.

### Confirmation

For all groups of 10-20 we require a credit card number to confirm the booking.

Final numbers need to be confirmed 48 hours in advance – any drop in numbers will be billed at £25 per person

For all groups of more than 20 we require a deposit of £10 per person. Final numbers need to be confirmed 48 hours in advance – any drop in numbers will be billed at £25 per person.

**Sample 3 choice menu at £35 – this is just to give you an idea, based on dishes from a past menu. For your event the dishes will come from the menu of the relevant month.**

Ribollita; thick Tuscan soup of cavolo nero, beans, bread, vegetables  
& new season's Tuscan olive oil  
Salad of beetroot, orange, feta, pistachios & red endive  
Buffalo mozzarella with roast crown prince squash, olives, marjoram & chestnuts

Grilled & smoked aubergine with pesto, pine nuts, rocket & Parmesan  
Roast leg of lamb with 'turlu turlu' (Turkish spiced, roast vegetables & chickpeas)  
with herby labne  
Fillet of stone bass with braised lentils, cotechino sausage, cavolo nero & salsa verde

Quince & almond tart with orange ice cream  
Panettone bread & butter pudding with crème fraîche  
Vanilla pannacotta with caramelized figs & pistachios

Cafetiere coffee or tea

**£35 per person**

**Sample set menus based on dishes from previous menus**

**3 courses:**

Winter vegetable and bean soup with parmesan and Tuscan olive oil  
Roast leg of lamb with 'turlu turlu' (Turkish spiced vegetables & chickpeas) & herb labne  
Panettone bread & butter pudding with crème fraîche  
Cafetiere coffee or tea

**£35 per person**

**4 courses**

Bruschetta with Cromer crab, shaved fennel, dried chilli & aioli  
Squash and ricotta ravioli filled with with sage butter, Amaretti biscuit & Pecorino  
Whole roast partridge marinated with cumin & cardamom; salad of red cabbage,  
walnuts, orange & pomegranate molasses  
Chocolate, coffee & cardamom truffle cake with Greek yoghurt  
Cafetiere coffee or tea

**£45 per person**

Fattoush - Lebanese salad with tomato, cucumber, shallot, sumac, herbs & flatbread  
Grilled hake with pistachios, capers, chickpeas & spinach  
Two mature cheeses with quince jelly  
Lemon tart with raspberry cream  
Cafetiere coffee or tea

**£43 per person**

To book telephone 01954 210221 or email [3hs@huntsbridge.co.uk](mailto:3hs@huntsbridge.co.uk)

## Canapés

You may wish to book some bite-sized canapés before a meal:

*Beef tartare & beetroot crisp*

*Chicken liver parfait with Sherry caramel*

*Chilled oyster with paprika and lemon*

*Cured salmon with avocado purée*

*Crab bruschetta with crème fraîche, lemon & chives*

*Marinated goat cheese with caponata*

*Mushroom, lemon & parsley crostini*

*Cherry tomato, mozzarella & basil crostini*

*Truffled egg with soldiers*

Choose any 4 of these for £9

Or any 6 for £13.

Minimum 10 guests and we will need a credit card number for any such booking.

## Finger buffet menu

We normally cater for 'sit-down' meals but if your party would like "finger food", choose any 4 of these (we will serve the equivalent of 1.5 portions per person):

*Spiced lamb burger with cumin aioli & pickled cucumber*

*Chicken meatball with tomato, garlic & oregano*

*Deep-fried chicken wings with sumac, lemon & chilli*

*Pork souvlaki with flatbread*

*Lamb cutlet with romesco sauce (supplement £2 per person)*

*Mackerel burger with pink onions and horseradish cream*

*Crab brik (filo pastry parcel) with harissa*

*Cracked wheat stuffed piquillo pepper*

*Goats' cheese mousse with red pepper jelly*

*Arancini (fried risotto balls) – classic (mozzarella) or chorizo*

*Roast pumpkin, olive tapenade & hazelnuts*

And any 1 of these:

*Rosewater marshmallow*

*Mini sticky toffee pudding*

*Passion fruit meringue*

*Panettone crostini with chocolate ganache*

£20 per person

Minimum number 20 guests, maximum 60. Parties of 20-30 guests will be served in our restaurant area (next to the conservatory, which will be serving our other guests).

All lunchtime parties need to have left the restaurant by 4.30pm.

We would need you to choose in advance what kind of drinks to offer your guests, as it's impractical for a larger party to have individual drinks from the bar.

As For all parties of 20+, we require a deposit of £200 to confirm the booking. Final numbers need to be confirmed 48 hours in advance – any drop in numbers will be billed at £20 per person.

## Wakes / Funeral receptions

We are very close to Cambridge Crematorium so we often host gatherings following a funeral.

### Wake menu

An assortment of sandwiches (equivalent to 1.5 rounds per person)

*The normal selection is prawn mayonnaise, smoked salmon with black pepper crème fraiche, ham & mustard, cheese & tomato, egg & cress, chicken & avocado*

Any 3 of the finger buffet items from the previous page.

Tea and coffee

(Alcoholic and soft drinks can be bought from the bar as required, but please ask if you would like to discuss offering guests a drink on arrival).

£19.50 per person, minimum 20 people.

If the party takes place between 3.30pm and 6pm we can give you the bar area to yourselves. If your timings are earlier than that please talk to us and we will see if we can make it work.

As for all parties of more than 20, we require a deposit of £200 to confirm the booking. Obviously it's difficult to state how many guests you will have, but we need to know how many to cater for 48 hours in advance – and that is the minimum amount we will invoice for.

The Three Horseshoes, Madingley, Cambridge CB23 8AB  
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[www.threehorseshoesmadingley.co.uk](http://www.threehorseshoesmadingley.co.uk)