

CHRISTMAS PARTY MENU

Butternut squash soup with thyme & almond cream

Jerusalem artichoke risotto with lemon, crispy shallot & new seasons' olive oil

Beetroot-cured salmon, wild rocket & horseradish crème fraîche

Buffalo mozzarella with char-grilled melon, radicchio & marjoram salsa

Scottish hake with borlotti bean stew, spinach & caper butter

Slow cooked Long Horn beef blade with smashed celeriac, curly kale & Chianti sauce

Twice-baked spinach, ricotta & pecorino cake with stem broccoli, chicory & walnuts

Roast turkey with roast potatoes, chestnut stuffing, pigs in blankets, brussels sprouts, cranberry sauce & gravy

All main courses served with roast winter vegetables

Lemon tart with Neal's Yard Dairy crème fraîche

Buttermilk pannacotta with roasted quince & salted caramel

Hafod Cheddar and Colston Basset Stilton with grapes, celery & oat cakes

Christmas pudding with brandy butter & vanilla custard

Coffee or tea

£35.00 per person

Please let us know of any dietary requirements in advance and we will offer appropriate alternatives.

We do need to know in advance how many of your party will be having turkey, so we can cook the right size bird! Both menus are available from 28th November to 24th December (lunchtime) – but you do need to pre-book (telephone 01954 210221).

We require a £10 deposit per person on booking; these deposits are non-refundable and your booking is not confirmed until the deposit is received.

A discretionary service of 10% is added to all party menus, but you may of course remove it if you are not happy with the service.

SUNDAY 24TH DECEMBER CHRISTMAS EVE

We will be open lunch and dinner as normal – 12-2.15pm and 6-9pm for food orders.

The bar will be open from 12-11pm.

MONDAY 25TH DECEMBER CHRISTMAS DAY LUNCH

Cranberry Bellini with nibbles

Poached Chalk Stream trout with beetroot, cucumber and lemon aioli

Cured Gressingham duck breast with roast figs, bitter leaves and hazelnuts

Roast turkey with roast potatoes, chestnut stuffing, pigs in blankets, brussels sprouts, cranberry sauce & gravy

Blackened hake with baked fennel & potato, cavolo nero & Norfolk shrimp butter

Both served with roast carrots, parsnips & beetroots

Christmas pudding with brandy butter and vanilla custard

Clementine ice cream with baked pear, crème fraîche and ginger

Colston Basset Stilton with grapes, celery and oat cakes

Coffee or tea with chocolates

£85 per person.

£40 children under 12

Vegetarian menu

Buffalo mozzarella with roast figs, bitter leaves and hazelnuts

Twice baked butternut squash and ricotta soufflé, thyme-roasted new potatoes, stem broccoli & romesco sauce

Any of the sweets.

Gluten free

All the dishes will be gluten free apart from the Christmas pudding

To book just ring 01954 210221. Bookings taken 12.30-2.30pm.

We require a £30 deposit per person on booking; these deposits are non-refundable and your booking is not confirmed until the deposit is received.

A discretionary service of 10% is added to all bills, but you may of course remove it if you are not happy with the service. Please let us know of any dietary requirements in advance and we will offer appropriate alternatives.

TUESDAY 26TH DECEMBER BOXING DAY

Open for drinks

£35 3 courses including coffee (£28 2 courses)

£22 children under 12 years old

Duck liver pâté with fig jam & sourdough toast

Crayfish cocktail with baby gem & pickled cucumber

Parsnip and honey soup with crème fraîche & chestnuts

Pheasant risotto with treviso, parmesan & extra virgin olive oil

Filet of sea bass with smoked cannellini beans, spinach & pinenut salsa

Roast Long horn beef with Chianti sauce and baked wild mushrooms, potato & kale

Slow-roast shoulder of Dingly Dell pork with roast potatoes, slow cooked fennel, apple stew & gravy

Winter squash cannelloni with bitter leaves & pomegranate

Panettone bread and butter pudding with clementine ice-cream

Spiced, poached pear with Neal's Yard crème fraîche & chocolate snow

Maple pannacotta with cherries in vanilla syrup

Dorstone goats' cheese with grape & walnut salad

Coffee or tea & chocolate-orange truffles

To book just ring 01954 210221. Bookings taken 12.30-3pm.

We require a £20 deposit per person on booking; these deposits are non-refundable and your booking is not confirmed until the deposit is received.

A discretionary service of 10% is added to all bills, but you may of course remove it if you are not happy with the service. For parties of over 12 we require a pre-order for all 3 courses. Please let us know of any dietary requirements in advance and we will offer appropriate alternatives.

We are shut on Boxing Day evening but we are open as normal from Wednesday 27th to Sunday 31st.

SUNDAY 31ST DECEMBER NEW YEAR'S EVE DINNER

Alternative event for those who don't want a big noisy party... a quiet but excellent dinner.

Charles Heidsieck Champagne on arrival with nibbles

Venison carpaccio with pickled red cabbage & horseradish pannacotta

Buffalo mozzarella with purple figs, raddichio, aged balsamic & honey

Pan-fried scallops with smoked white beans, salsa rossa & pea shoots

Roast squash ravioli with salsify, watercress and caper butter

Roast sirloin of Longhorn beef with garlic fondant potato, cavolo nero and red wine sauce

Monkfish tail with saffron potatoes, tenderstem broccoli and romesco sauce

Twice-baked wild mushroom soufflé with curly kale, poached egg and pecorino cream

Pressed chocolate cake with cherries and Neal's Yard crème fraîche

Baron Bigod (Brie-style cheese from Suffolk), with oat cakes, grapes & celery

Coffee, tea or chocolate with petits fours

Another glass of Champagne at midnight for anyone who chooses to stay that late!

£69 per person

Bookings taken for arrival from 7pm.

We require a £30 deposit per person on booking; these deposits are non-refundable and your booking is not confirmed until the deposit is received.

A discretionary service of 10% is added to all bills, but you may of course remove it if you are not happy with the service. Please let us know of any dietary requirements in advance and we will offer appropriate alternatives.

MONDAY 1ST JANUARY 2018 NEW YEAR'S DAY

We will be open with our normal menu at lunchtime, but with a few added brunch-style options.

Orders taken 12-3pm.

We will be closed in the evening.

We are then open as usual, with the exception of the evening of Tuesday 2nd January.

Our normal hours are:

Lunch 12-2.15pm (2.30pm Sundays)

Dinner 6-9pm (9.30pm Fridays and Saturdays).

Closed on Sunday evenings and Mondays.

Please enquire about private parties - our restaurant can hold up to 60. It can be hired privately for a group of 45-60. If you are a party of 20-30 you can have the Dining Room semi-privately; and if you are 30-36 you can have the Conservatory to yourselves.



THE THREE HORSESHOES
MADINGLEY CAMBRIDGE

CHRISTMAS AND NEW YEAR 2017/2018

The Three Horseshoes at Madingley

Madingley Cambridge CB23 8AB

Tel: 01954 210221

Email: 3hs@huntsbridge.co.uk

www.threehorseshoesmadingley.co.uk