

Horse & Groom Holbeach

Christmas Party Menu

2 Courses £29.95 or 3 Courses £34.95

Available from 1st December – 22nd December excluding Sundays & Mondays

Starters

Homemade soup, choose between festive Carrot & Orange (V) (VG) (GFA) or Tomato & Bacon (GFA).

Baked Camembert with warm crusty baguette and a winter berry compote (VG) (GFA).

Boa Bunns filled with shredded duck, spring onion, cucumber, coriander & carrot slaw with hoisin dip.

Thai style Crab Cakes served with Asian style salad garnish & sweet chilli dip.

Sticky sweet chilli chicken wings with orange, beetroot, carrot & coriander salad (GF).

Mains

Traditional Roast Turkey with all the trimmings.

Sliced roasted breast of Norfolk turkey, pigs in blanket, sage & onion stuffing, goose fat roast potatoes, buttery mashed potatoes, roasted parsnips, Yorkshire pudding, rich turkey gravy. (GFA)

Steak & Stilton Crumble.

Slow-braised British beef steak paired with unmistakably bold, crumbled creamy blue stilton, simmered in a deeply rich red wine and port gravy, topped with a crispy savoury crumble. Served with buttery mashed potato (GFA).

Crispy Skin Seabass.

Pan-seared sea bass with a perfectly crispy skin, served alongside golden sauteed new potatoes and finished with a silk-smooth lemon and chive cream sauce (GF).

Winter root vegetable Bourguignon.

A rich, slow-braised medley of parsnips, carrots, beetroot, and celeriac, simmered low and slow in a robust red wine, mushroom, silverskin onions, and fresh herb reduction. Paired perfectly with an olive oil chive mashed potato (V) (VG) (GF)

King Prawn & Spinach Penne.

Plump king prawns sauteed with garlic and red chilli, simmered in a vibrant plum tomato sauce and folded with fresh spinach. Served with side of garlic ciabatta.

Desserts

Spiced apple, rhubarb & cherry oat crumble (V) (VG) (GF)

Warm ginger & toffee pudding (V)

Christmas Pudding (GFA)

Warm chocolate brownie (V) (GF)

Vanilla Cheesecake (V) (VG) (GF)

All served with a choice of either Ice-Cream, pouring cream, custard or vegan vanilla ice-cream.

3 British cheeses served with biscuits, chutney & frozen grapes (V) (GFA)

Trio of Ice-cream – ask server for flavours available.

GFA = Gluten free available, GF = Gluten Free, V = Vegetarian, VG = Vegan.

Please tell your server of any dietary requirements.

Due to the nature of our kitchen, we are unable to guarantee products to be nut free.

£10.00 per person non-refundable deposit required to secure your booking.

Minimum of 4 persons per table, and a pre order 5 days before your booking.



CHRISTMAS
— AT THE —
INN

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→ FOOD ←
GOOD TIMES
GREAT COMPANY

LET'S
Celebrate!