





To Start

Smoked Salmon & Prawn Cocktail- Scottish smoked salmon & king prawns in a Marie rose sauce served with lettuce, cucumber, tomatoes & lemon wedge

Mushroom & Truffle Soup- swirled with cream & served with focaccia bread (v)

Duck Liver & Pork Pate- laced with an orange and cognac liqueur, topped with a lightly flavoured orange jelly served with melba toast

The Main Event

Hand Carved Roast Turkey- pigs in blankets, creamy mash potato, thyme roasted potatoes, Yorkshire pudding, stuffing balls,
Brussel sprouts, roasted vegetables & gravy

Fillet Steak- topped with pate, served with spinach & mushrooms, thyme roasted potatoes, grilled asparagus & a red wine jus

Beetroot & Butternut Squash Wellington- creamy mash potato, thyme roasted potatoes, Brussel sprouts, roasted vegetables & gravy (v)

Salmon Florentine- baked salmon topped with creamy spinach & mushrooms served with thyme roasted potatoes & grilled asparagus

To Conclude

After eight Cheesecake & Vanilla Ice cream (v)

Traditional Christmas Pudding & Hot Brandy Sauce

Berry Pavlova (v)

Ultimate Chocolate Cake with Hot Custard or Ice Cream (v)



Adults-£87.95

Children- £40

Please note a £10 non-refundable deposit per person is required upon booking

All bookings can be made by contacting Joe on 07710027402 or by emailing us on three3horseshoesoulton@outlook.com