



THE HORNS

## FESTIVE MENU

2 COURSES £30 , 3 COURSES £35

### STARTERS

**Pear, Blue Cheese & Radicchio Salad** GFA V VEA  
Toasted walnut, honey mustard vinaigrette

**Oak Smoked Salmon** GF  
Pickles, radish, quail egg & lemon oil

### MAINS

**Stuffed Turkey & Bacon Roulade** GFA  
Roast potatoes, honey glazed root vegetables, brussel sprouts, pigs  
in blankets & red wine  
gravy

**Chestnut, Apricot & Caramelised Red Onion Nut Roast** GF VEA  
Roast potatoes, honey glazed root vegetables, brussel sprouts & red  
wine gravy

### DESSERTS

**Traditional Christmas Pudding** GFA VA  
Brandy custard, rum & raisin ice cream, redcurrants

**Milk Chocolate Mousse** GF VEA  
Candied orange & salted caramel crumb

GF - Gluten free GFA - Gluten free Adaptable V - Vegetarian VE - Vegan VEA - Vegan Adaptable  
While we make every effort to separate allergens, we cannot guarantee that trace elements will not be present in our dishes.