



THE HORSE
& GROOM

~ LINCOLNSHIRE PUB & KITCHEN ~

CHRISTMAS



MENU

EVER SO
SENSIBLE

PUBS | RESTAURANTS | HOTELS

THE HORSE & GROOM

Carholme Road, Lincoln, LNI 1RH

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Bookings Terms & Conditions

A non-refundable deposit of £10 per person must be paid to confirm a booking.

Any 'no shows' without prior acknowledgement will incur a £10 charge.

Due to the establishment's layout, we cannot always guarantee where your party will be seated.

Pre-orders are required two weeks before your allocated booking date.

All festive party bookings are allocated time slots of up to two hours.

Due to being a cashless operator, we cannot produce large table bills per person.

You must specify ALL dietary requirements when pre-ordering.

Please be aware that some dishes or products may change due to ongoing supply issues.



FESTIVE FAYRE MENU

EVENING & WEEKEND

3 COURSE £34.95

MONDAY TO FRIDAY LUNCH

2 COURSE £22.95 OR 3 COURSE £27.95

SERVED 12PM - 4PM

☆ PROSECCO RECEPTION ☆

ADD A PROSECCO RECEPTION TO YOUR
FESTIVE BOOKING FOR £4.50 PER PERSON

ENJOY A GLASS OF PROSECCO UPON ARRIVAL
FOR YOU AND YOUR PARTY

TO START

Mini Baked Camembert

Topped with olives, fresh herbs & vine cherry tomatoes with fresh bread (V)

Curried Lentil & Parsnip Soup

Garlic oil & warm bread (V) (VG)

Smoked Haddock & Kohlrabi Bonbons

Spring onion & three cheese sauce

Sautéed Chorizo

In red wine & honey with baked baguette

Duck & Orange Pate

Mulled wine chutney & warm bread

TO FOLLOW

Traditional Festive Roast Turkey

Herb stuffing, pigs in blankets, roasties, parsnips, carrots, sprouts, braised red cabbage & gravy

Beef in Red Wine, Cheddar & Rosemary Scone

Beef, pearl onions, pancetta, carrots & mushroom jus, horseradish mash

Chicken & Smoked Bacon Pie

Rustic chips, seasonal vegetables & rich gravy

Pistachio Crusted Hake

Creamy spinach & saffron-potatoes with green beans

Pork Belly & Puy Lentils

Dijon-cream & cider reduction, seasonal vegetables, puy lentils with new potatoes

Apricot Nut Roast

Herb stuffing, roasties, parsnips, carrots, sprouts, braised red cabbage & gravy (V) (VG)

Harissa & Coconut Tagine

Spiced chickpeas, mixed peppers, spinach, sweet potato with couscous & flatbread (V) (VG)

Ribeye Steak & Bleu d'Auvergne

Steak & blue cheese with green beans, roast vine cherry tomatoes & rustic chips

Unless otherwise stated, this dish will be served medium-rare & will incur a £5 SUPPLEMENT

TO FINISH

Christmas Pudding

Brandy sauce (V)

Belgian Chocolate Torte

Vanilla ice cream (V) (VG)

Sticky Toffee Pudding

Salted caramel ice cream (V)

Gin & Lime Cheesecake

Zesty lemon sorbet

Mulled Wine Poached Pear

Candied walnuts & mascarpone (V) (VGO)

Double Chocolate Brownie

Mint chocolate ice cream (V)

SIDES

Festive Vegetables £4 (V)

Garlic Bread £6 (V)

Rustic Chips £4

Pigs in Blankets £5

Cauliflower Cheese £5 (V)

Herb Roasties £4 (V)

ALLERGIES & INTOLERANCES

If you have any allergies or intolerances, you must inform us when pre-ordering. Most of food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of our food production environment and ongoing changes within our supply chain, we cannot guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.

Please see our website for a full allergen menu.

Alternatively, ask a member of our team

(V) = Vegetarian | (VG) = Vegan | (VGO) = Vegan Option

If you require one of the above options, please indicate this on your pre-order.

