VIEW OUR CHRISTMAS WINE LIST AND PRE ORDER YOUR WINE FOR THE TABLE



BOOK YOUR TABLE





01522 548866 Carholme Rd, Lincoln, LN1 1RH horseandgroom@eversosensible.com horseandgroomlincoln.com



BLACK FRIDAY OFFER

Served Monday 17th November to Friday 28th November

Two Course £24.95
Three Course £,29.95

MONDAY TO FRIDAY LUNCH

Served 12pm-3pm

Two Course £,29.95Three Course £37.95

EVENINGS & WEEKENDS

Three Course £,37.95

Prosecco Reception

Add a Prosecco Reception to your festive booking £4.95 per person

Starters

CELERIAC, CHESTNUT & SAGE VELOUTÉ rosemary focaccia, toasted chestnuts (v)

HERB-CRUSTED CAMEMBERT (cranberry & chilli jam, candied pumpkin seeds, crudités (v)

MUSHROOM & TRUFFLE PÂTÉ toasted bread, beetroot purée & pickled golden enoki (vg, gfo, df)

SEA BASS & WINTER LEEKS
Roasted chestnuts & chive oil (gf)

HOG ROAST ON TOAST

treacle-glazed confit pork, toast, apple & shallot compote (df, gfo)

Mains

TRADITIONAL TURKEY & TRIMMINGS

sausage meat stuffing, pigs in blankets, glazed parsnips & carrots, sprouts, roast potatoes, braised red cabbage & gravy

BLUSH GLAZED SALMON

rosé prosecco glazed salmon, chive potatoes, savoy cabbage, tenderstem broccoli, parsley cream & lemon verbena oil (gf)

CASHEW, SQUASH & SAGE NUT ROAST glazed parsnips & carrots, sprouts, roast potatoes, braised red cabbage & rich gravy (vg, df)

ROSE HARISSA TAGINE

ras el hanout spiced vegetables, apricot & chickpea tagine, saffron couscous, coriander & coconut yoghurt (vg, df)

PRESSED LAMB SHOULDER

braised & pressed lamb shoulder, minted pea purée, herb mash, baby vegetables, rosemary & red currant jus (gf, df)

10oz SIRLOIN STEAK (*₤७)

rosemary & thyme triple-cooked chips, tenderstem broccoli ale battered onion rings, confit vine tomatoes, parmesan shavings & green peppercorn reduction

Desserts

GINGERBREAD CRÈME BRÛLÉE amaretto & molasses shortbread (v)

CHOCOLATE BROWNIE & CRUSHED HONEYCOMB cornish vanilla-bean ice cream (v)

APPLE, RAISIN & CINNAMON CRUMBLE

CHRISTMAS PUDDING traditional christmas pudding, warm brandy sauce (v)

MIXED FRUIT SORBET & MULLED PEAR candied walnuts (vg, gf, df)

Sides

CREAMY CAULIFLOWER CHEESE (v) SAUSAGE MEAT STUFFING FESTIVE VEGETABLES (vg, gf) MAPLE & MUSTARD PIGS IN BLANKETS THYME & SEA SALT ROAST POTATOES (vg. gf) GARLIC & ROSEMARY TRIPLE-COOKED CHIPS ARTISAN BREAD & OILS (vg. gfo)

ALLERGIES & INTOLERANCES
While some dishes are labelled vegan, gluten-free, or dairy-free, please inform us of any allergies, intolerances, or specific dietary requirements when placing your pre-order. This ensures we can handle your request with the necessary care and attention.

DIETARY KEY

BOOKINGS TERMS & CONDITIONS