

The Three Horseshoes Inn Abbots Ripton

EASTER SUNDAY

TO START

POACHED QUAIL EGGS, ASPARAGUS & HOLLANDAISE SAUCE

PAN SEARED KING SCALLOPS WITH CHORIZO.

CREAMY CELERIAC & CHIVE SOUP WITH SMOKED CHEDDAR CROUTONS.

MUSSELS IN A SAFFRON & WHITE WINE SAUCE SERVED WITH BREAD

DUCK LIVER & FOIE GRAS PARFAIT WITH TOASTED BRIOCHE & SEVILLE ORANGE &
GRAN MARNIER MARMALADE

WARM SALAD OF BLACK PUDDING WITH CURED STREAKY BACON,
TOPPED WITH A POACHED EGG.

MAINS

ROAST SIRLOIN OF LINCOLNSHIRE RED BEEF SERVED WITH YORKSHIRE PUDDING,
ROAST POTATOES, SEASONAL VEGETABLES & GRAVY

GRASMERE FARM LOIN OF PORK STUFFED WITH STILTON SAUSAGE MEAT SERVED
WITH YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL VEGETABLES & GRAVY

HERB CRUSTED BEST END OF SPRING LAMB ON A TOMATO & ROASTED BUTTERNUT
SQUASH RAGOUT SERVED WITH FONDANT POTATOES.

RIVER FARM SMOKED CHICKEN ON A CREAMY SPRING ONION RISOTTO FINISHED WITH
A PARMESAN & CHIVE TOUILLE

BAKED WHOLE SEA TROUT MARINATED AND COOKED IN ROSEMARY & LEMON SERVED
ON A BED OF GARLIC TOSSED SAMPHIRE

SPINACH, GOATS CHEESE & CARAMELIZED RED ONION PITHIVIER ON A CREAMY WILD
MUSHROOM FRICASSEE FINISHED WITH WATER CRESS

DESSERTS

WHITE CHOCOLATE & STRAWBERRY MOUSSE WITH ALMOND SHORTBREAD
HOT CHOCOLATE FONDANT SERVED WITH RED BERRY CONFIT & VANILLA ICE CREAM.
LEMON GANACH TARTE SERVED WITH LEMON SYRUP & HONEY SNAP BISCUITS
HOT CROSS BUN & BUTTER PUDDING WITH CINNAMON ICE CREAM
SELECTION OF REGIONAL CHEESES WITH HOMEMADE CHUTNEYS (SUPP £2.25)

Head Chef: Daniel Walker

£24.95 for 3 Courses

(N.B. Parties of 6 & Over Service is Not Included)