



THE HORSE & JOCKEY

Christmas Fayre

TWO COURSES · £26.00 | THREE COURSES · £30.00

AVAILABLE FROM MONDAY 16TH NOVEMBER
UNTIL MONDAY 4TH JANUARY



TO START

ROASTED PARSNIP & APPLE SOUP

warm breads and proper salted butter

V • VEO • GFO

SALT & PEPPER SQUID

Asian slaw, spring onions and garlic mayonnaise

SALTED BEEF & CHEDDAR CROQUETTES

piccalilli, crispy onions and dressed winter leaves

DAL PAKORA

crispy lentil pakoras, plant-based coriander yoghurt, rocket and pickled red onions

VE • GFO

CHRISTMAS MAINS

ROAST TURKEY PARCEL

roast turkey breast filled with sage and onion stuffing wrapped in bacon, pigs in blankets, roast potatoes, creamy mash, maple-glazed carrots, seasonal greens and rich turkey gravy

GFO

VENISON & CHORIZO STEW

slow-cooked venison and chorizo, creamy mash, maple-roasted Chantenay carrots, seasonal greens and parsnip crisps

GFO

WINTER FISH PIE

salmon, white fish and baby prawns in a smoked cheese sauce, topped with buttery mash and served with seasonal greens

SMOKY THREE-BEAN CHILLI

smoky three-bean chilli with roasted sweet potato, guacamole, pickled red onions coriander and crumbled cornbread

VE • GFO



SAVE ROOM...

TRADITIONAL CHRISTMAS PUDDING

warm brandy sauce

VEO

SPICED APPLE BASQUE CHEESECAKE

cinnamon-spiced apple compôte, apple sorbet and gluten-free crumb

GFO

SWEDISH CHOCOLATE CAKE

vanilla ice cream and chocolate sauce

V

VEGAN STICKY TOFFEE PUDDING

warm date sponge, toffee sauce and plant-based vanilla ice cream

VE

Please inform a member of our team of any allergies or dietary requirements before ordering.

While we take every care in preparing your food, we cannot guarantee that dishes are free from allergens due to the risk of cross-contamination in our kitchen. Full allergen information is always available on request.

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | V - VEGETARIAN | VE - VEGAN | VEO - VEGAN OPTION

EAT · DRINK · & BE MERRY

AVAILABLE FROM MONDAY 16TH NOVEMBER UNTIL MONDAY 4TH JANUARY

FESTIVE BOOKINGS

Pre-orders are required for parties of eight or more.

A deposit of £10 per person is required. Final menu choices must be submitted seven days before you visit.

For tables of up to eight people please scan the QR below or visit our website;
www.moorwoodhotelcollection.co.uk/horse-jockey

For tables of nine or more please contact us directly;
restaurant@horseandjockeywessington.co.uk

