THE THREE HORSESHOES · BUBBENHALL, WARWICKSHIRE

Festive Menu 2026

TWO COURSES £32.50 | THREE COURSES £39.50

FROM WEDNESDAY 18 NOVEMBER 2026

STARTERS

Roasted Parsnip, Apple & Chestnut Soup

Finished with cream and crispy sage, served with warm crusty bread.

Chicken Liver & Cranberry Pâté

Toasted sourdough and spiced pear chutney.

Cod & Smoked Haddock Fishcakes

Lemon and dill mayonnaise with dressed winter leaves.

Baked Camembert with Hot Honey, Rosemary & Cranberry

Served with rustic toasted bread.

Seared King Scallops

Three scallops with crispy pancetta, pea purée and lemon butter. +£4 supplement.

MAIN COURSES

Traditional Roast Turkey Crown

Stuffing, pigs in blankets, duck-fat roast potatoes, root vegetables, sprouts and turkey gravy.

Pan-Roasted Cod Loin

Crushed new potatoes, buttered seasonal greens, lemon and parsley cream sauce.

Slow-Roasted Pork Belly

Fondant potato, braised red cabbage, apple purée and cider jus.

Butternut Squash, Spinach & Chestnut Wellington

Rosemary roast potatoes, seasonal vegetables and red wine gravy.

28-Day Aged 10oz Ribeye Steak

Chunky chips, roasted tomato, mushrooms and peppercorn sauce. +£7.50 supplement.

DESSERTS

Sicilian Lemon Cheesecake

Winter berry compote.

Sticky Ginger & Date Pudding

Salted caramel sauce and clotted cream ice cream.

Festive Dessert Trio

Mini apple and cherry crumble, strawberry Eton mess and chocolate brownie.

Traditional Christmas Pudding

Brandy sauce.

Selection of British Cheeses

Winter chutney, grapes and artisan crackers.

Festive dining from Wednesday 18 November 2026. Call 02475 099773 to enquire. A £5 per person deposit is required. Pre-orders are not essential, but are very much appreciated where possible to help the kitchen prepare for your visit.

Please inform our team of any allergies or dietary requirements. Menu descriptions and availability may be subject to change.