

Festive Party Menu 2021

To reserve your table
call 01723 862029
or book online
thecopperhorse.co.uk

STARTERS

Butternut Squash Soup

warm crusty bread ☺

Creamed Garlic Mushrooms

Cheddar cheese rarebit ☺

Confit Duck & Chorizo

wild rocket, croutons,
cranberry & orange dressing

Toasted Goats Cheese & Beetroot Salad

pumpkin seed & pine nuts

Smoked Salmon, Lemon Prawns & Guacamole

capers & tomato dressing

MAINS

All served with festive vegetable

Roast Turkey Breast

roast potatoes, pigs in blankets, sage & cranberry
stuffing and rich turkey gravy

Mushroom, Leek & Stilton Wellington

roast potatoes, chestnut & sweet onion gravy ☺

Pesto Crusted Roast Salmon

roasted red pepper & tomato sauce,
burnt lemon and buttered new potatoes

Slow Cooked Beef Brisket

Yorkshire pudding, mustard mash and
baby onion & bacon gravy

Confit Belly Pork

mash, sage & cranberry stuffing, apple sauce,
crackling and mulled cider gravy

DESSERTS

Traditional Christmas Pudding

brandy sauce ☺

Sticky Toffee Pudding

toffee sauce & vanilla ice cream ☺

Dark Chocolate Brownie

vanilla ice cream & cherry compote ☺

Eton Mess

mango & passion fruit

Cheeseboard

chutney, celery & crackers ☺

Please be aware that
some of our dishes can
be altered to suit dietary
requirements, please enquire
with us prior to your visit.

☺ Vegetarian

2 Courses £21.00 | 3 Courses £26.00 includes Filter Coffee or Tea & Mini Mince Pie

Available from 2 December – 30 December.

£10 per person, non-refundable deposit / pre-order on parties of 6 or more. Party sizes will be subject to the prevailing Covid-19 guideline.

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients.
All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available.

*A little
festive spirit*

add our Gin-gle
Bell Fizz cocktail
just £6