



# Christmas Menu 2010 - Lunch Fayre

## THE BACK ROOM AT THE THREE HORSESHOES

The Three Horseshoes, Pit House Lane, Leamside Houghton-le-Spring, Durham DH4 6QQ  
Tel: 0191 584 2394 ♦ Email: theshoesleamside@btconnect.com  
Website: www.threehorseshoesleamside.co.uk

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### Starters

Northumbrian vegetable broth with herb dumplings  
Duck liver pate with red onion marmalade and wholemeal toast  
Fan of sweet melon with wild berries and minted yoghurt dressing  
Crayfish cocktail

### Main Courses

Roast breast of turkey with seasonal trimmings  
Roast brisket of beef with Yorkshire pudding and rich gravy  
Leek and mushroom tart with stilton and chestnut crust  
Poached cod with tarragon and cream sauce

### Desserts

Christmas pudding and brandy sauce  
Individual raspberry cheesecake with sweet fruit coulis  
Chocolate indulgence with chantilly cream  
Bill'n'Geoff's dairy ice cream

**£13.95**

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### Booking Procedure

Call 0191 584 2394 to check availability. A provisional booking can be made but not confirmed until a deposit of £10.00 per head has been paid. Deposits can be paid in cash or with a major credit or debit card (sorry, but we do not accept cheques). Deposits are non-refundable. Pre-orders will be required for all those attending. We allocate 2 hours at the table, if longer is required please check when making the booking.  
Not available Christmas Day, Boxing Day, Sundays or New Years Eve.



# Christmas Menu 2010 - Evening Fayre

## THE BACK ROOM AT THE THREE HORSESHOES

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### Starters

- Northumbrian vegetable broth with herb dumplings
- Duck liver pate with red onion marmalade and wholemeal toast
- Fan of sweet melon with wild berries and minted yoghurt dressing
- Smoked salmon and king prawn terrine with cream cheese and honey vinegarette

### Main Courses

- Roast breast of turkey with seasonal trimmings
- Roast brisket of beef with Yorkshire pudding and rich gravy
- Leek and mushroom tart with stilton and chestnut crust
- Poached fillet of Scottish salmon with prawn and champagne cream

### Desserts

- Christmas pudding and brandy sauce
- Individual raspberry cheesecake with sweet fruit coulis
- Chocolate indulgence with chantilly cream
- Bill'n'Geoff's dairy ice cream

**£19.95**

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