



Christmas Menu 2010 - Evening 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

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

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 - Lunch Fayre

THE BACK ROOM

AT

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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 haddock 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

Booking Procedure

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