

FUNCTION & BANQUETING

Menus & Information 2012

Thank you for choosing The Three Horseshoes Inn & Country Hotel.
Below is a selection of dishes for you to tailor make your own menu.

The price of your chosen main course will include
Room Hire, Starters, Desserts, Coffee & Mints

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| <p><i>Please choose</i></p> <p>2 Traditional Starters Or 1 <i>Signature</i> Starter ~~~~~</p> <p>1 Traditional or <i>Signature</i> Main Course <i>(Vegetarian & Special diets Catered for as a extra option)</i> ~~~~~</p> <p>2 Traditional Desserts or 1 <i>Signature</i> Dessert ~~~~~</p> <p>Coffee & Mints</p> |
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Traditional Dishes

A selection of our most popular dishes created by our Chefs. All the dishes are created using quality local produce, with a balance of knowledge and creativity.

***Signature* Dishes**

A selection of dishes that are inspired from our 2 AA Rosette Awarded Brasserie. These dishes have a higher standard of creativity and detail involved in the preparation and service. Due to the time and complexity of serving signature dishes only one option of starter, main course or dessert can be offered.

Traditional Starters

Cream of Vegetable Soup v.c.

Tomato & Carrot Soup, Coriander Crème Fresh. vg.c.

Minestrone Soup vg

Stilton and Broccoli Soup v.c.

Leek and Potato Soup v.c.

English Onion Soup, Staffordshire Cheese Crouton

Potato & Watercress Soup v.c.

Fanned Melon, Seasonal Fruits and Fruit Coulis. vg.c

Chicken Liver Pate with Port & Madeira, Fruit Chutney & Farmhouse Toast. c

Italian Salad. Prosciutto ham, Italian Salami, Pesto Dressing, Olives and Parmesan. c

Salad of Sautéed Mushrooms, Crispy Bacon, Black Pudding, Croutons and Garlic Mayonnaise.

Baked Goats Cheese Crouton, Field Mushroom, Onion Marmalade Rocket Lettuce, Balsamic Glaze. vg.

Smoked Salmon Ceviche. Soy, Lemon, Chilli, Garlic, Spring Onions, Coriander & Lambs Lettuce.

Shredded Duck Salad with Hoi Sin & Sesame.

Smoked Mackerel & Smoked Eel Pate, Apple & Mustard seed Relish, Melba Toast.

Signature Starters

The Following starters are charged at an additional cost.

Pressed Ham Hock Terrine, Piccalilli, Wholegrain dressed Leaves & Toasted Bread. **£1.50**

Glazed Staffordshire Bosworth Ash Goats Cheese, Goats Cheese Mousse, Beetroot & Toasted Pine nuts cv **£3.00**

Terrine of Chicken, Rabbit & Pigeon, Fig, Cherry Chutney & Toasted Bread. **£3.00**

Thai Crab Three Ways. Crab Spring Roll & Tamarind; Crab, Noodle, Coriander & Ginger Pesto Salad; Crab Cake, Tomato & Chilli Jam. **£4.00**

Thai Chicken 3 Ways. Steamed Chicken & Foie Gras Dumpling with Black Truffle Dip; Thai Chicken Satay with Satay Sauce; Chicken, Noodle, Coriander & Ginger Pesto Salad **£3.00**

Traditional Main Course

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| £23.00 | Roast Local Reared Beef with Yorkshire pudding. |
| £22.50 | Locally Reared Roast Turkey with Stuffing, Bread Sauce, Sausage and Bacon Roll. |
| £22.50 | Roast Free Range Packington Pork with Stuffing, Apple Sauce & Crackling |
| £24.00 | Roast Roaches Reared Lamb served traditionally with Mint Sauce |
| £22.50 | Roast Chicken with Stuffing, Bread Sauce, Sausage and Bacon Roll. |
| £24.50 | Stuffed Chicken Breast with mushrooms, Onions & Pate, White Wine and Herb Sauce, Fresh Asparagus. |
| £24.50 | Coq-au-Vin . Chicken braised in red wine with bacon, mushrooms and Onion. |
| £24.50 | Chicken Breast with a Calvados Sauce , Broad Beans, Spinach, Asparagus & Wild Mushrooms.c |
| £23.50 | Slowly Roasted Belly Pork glazed in Staffordshire Ale and Honey , Irish Potato Colcannon. |
| £25.50 | Pork & Apple Wellington , Cider and Apple Sauce |
| £24.00 | Lamb Shank studded with Rosemary & Garlic, Red Wine Sauce. |

(N.B. some fish dishes are only available depending on the season & prices can alter due to market prices)

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| £24.00 | Smoked Haddock , Wilted Spinach and Hollandaise Sauce. c |
| £25.50 | Sea Bass , Steamed Greens & Aromatic Sauce infused with Citrus Fruits, Mixed Spices and Nuts. c |
| £28.50 | Lemon Sole Noilly Prat & Dill Sauce, Wilted Spinach, Potato Puree c. |
| £24.50 | Roasted Salmon with Chilli & Garlic Ceviche , on a bed of Pak Choi with Sesame. |
| £24.50 | Baked Salmon , Wilted Spinach, Lemon & Chive Sauce. |
| £24.50 | Steamed Salmon , Tarragon Hollandaise & Fresh Asparagus c. |

V = Suitable for vegetarians vg = suitable for vegans
c = Suitable for celiac. Gluten free Gravy & Vegetarian Gravy available

Signature Main Course

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| £36.50 | Best End of Lamb Hot Pot Potatoes, Braised Lentils, Port Sauce. c |
| £30.50 | Braised Staffordshire Packington Pork Belly Bubble & Squeak, Black Pudding, Pork Scratching, Sage Jus. |
| £44.00 | Roasted Beef Fillet , Beef Confit, Wild Mushrooms Gratin Creamed, Spinach Puree & Red Wine & Shallot Sauce. c. |
| £36.50 | Canon of Lamb Garlic and Herb Stuffing, Braised Lamb Faggot in Cabbage, Hot Pot Potato, Tomato and Tarragon Sauce. c. |
| £39.00 | Roast Duck Breast with Ginger and Lime Sauce, Steamed Chinese Greens and a Duck Confit Spring Roll. |
| £48.50 | Fresh Lobster & Tiger Prawns Thai Curried Cream of Apple, Carrot & Port. c. |
| £38.50 | Roasted Halibut , Mango & Ginger Butter Glaze, Wok Fried Pak Choi. c. |

Vegetarian Options

v = Suitable for vegetarians vg = Suitable for vegans

- **Vegetable, Rosemary and Goats Cheese Tarte Tatin.** v
- **Staffordshire Oatcakes** stuffed with Roasted Vegetables served with a Blue Cheese Sauce. v
- **Mushroom & Vegetable Yellow Thai Curry** with Thai spices, ginger, lime leaf, lemongrass, coconut milk and served with Rice. vg.c.
- **Ricotta Tortellini** with Mild Cheeses, Parmesan, Mozzarella, Garlic & Topped with a Herb Crust. v
- **Wild Mushroom Lasagne** v

Traditional Desserts

Apple Pie with Whipped Cream

Syrup Sponge and custard.

Sticky Toffee & Date Pudding with Toffee Sauce & Cream.

Apple and Blackberry Crumble and Custard

Rhubarb & Apple Crumble* and Custard

Banana and Toffee Crumble and Custard

Warm Viennese Chocolate sponge, Cointreau Cream

Pear & Chocolate Tart served with Vanilla Ice cream.

Profiteroles with a Warm Chocolate Sauce

Meringue filled with crème Chantilly and fresh fruit c.

Tiramisu. Traditional Italian Trifle.

Black Forest Gateaux

Cheese and Biscuits

White Chocolate & Raspberry Cheesecake

Lemon Tart served with Vanilla Ice Cream

Banoffi Cheesecake with Caramel Ice Cream

Fresh summer fruits* set in Champaign and elderflower jelly with crème fraiche c.

Signature Desserts

The Following Desserts are charged at an additional cost.

Assiette of Fruits Dessert. Fruits Set In A Pimms & Lemonade Jelly, Miniature Apple Pie with Mascarpone Cream & Miniature Raspberry Meringue. **£3.00**

Assiette of Chocolate. Miniature Dark Chocolate Tart; Miniature Profiterole with White & Dark Chocolate; Milk Chocolate Mousse. **£3.00**

Baked Vanilla Cheese Cake Caramelised Pecan Ice Cream, Sugar Shape. **£2.00**

Dark Chocolate Mocha Tart Earl Grey Marinated Prunes, Milk Sorbet **£2.00**

Freshly Baked Fig & Almond Tart* Honey Ice Cream **£2.00**

Iced Nougatine, Caramelised Bananas, Puff Pastry Disc, Caramel Sauce **£2.00**

Vanilla Cream Terrine* Fresh Strawberries in a Chilled Strawberry Soup & Tuille Biscuit. **£2.00**

c= Suitable for celiac

* dessert available depending on the season

Extra Courses

Why not personalise your meal by including an extra course. Below are a few suggestions.

Canapés £4.00 per person

Canapés are a selection of small Hot and cold finger food for your guests on arrival. The Canapés are served on platters presented by our waiting on staff every 15 minutes for a one hour period. The Canapés consist of a selection of the following (Some items are subject to change)

Pate on Toast; A selection of Pastry Cups with fillings such as Lemon Crab, Chicken Pesto, Goats Cheese & Herb, Mexican Salsa; Griddled Asparagus wrapped in Cured Ham; A selection of Hot Chinese Dim Sum including Vegetable Spring Rolls, Duck Hoi Sin Half Moons, Thai Fish Cakes and Onion Bhajis.

Appetisers, Middle Course & Fish Course

Are a small taster sized dish used to stimulate the appetite; served before the First course and/or between the First and main course.

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| £2.00 | A Espresso cup of Creamed Roasted Cepe And Garlic Soup. c |
| £2.00 | A Espresso cup of Thai Chicken & Coconut Soup c |
| £3.00 | Glazed Marinated Goats Cheese , Citrus Salad and Pickled Walnuts c,v |
| £3.00 | Smoked Mackerel & Smoked Eel Pate Apple & Mustard seed Relish, Melba Toast |
| £3.00 | Steamed Chicken & Foie Gras Dim sums served with a Black Truffle Dip. |
| £3.00 | Thai Style Crab Cakes Served With Egg Noodle , Rocket, Sweet Tomato & Chilli Salad. |
| £3.00 | Smoked Salmon Ceviche. , lemon, chilli, garlic, spring onions, coriander & lambs lettuce. |
| £2.00 | Raspberry & Strawberry Sorbet with a splash of Sparkling Wine. c,v,g |
| £2.50 | Green Apple Sorbet with Calvados c,v,g |
| £6.00 | Cod Steamed In Banana Leaf with Coconut Sticky Rice, Pak Choi, Coriander and Ginger. c |
| £5.00 | Eggs Benedict With Smoked Haddock And Spinach c |
| £6.00 | Grilled Tiger Prawns Thai Curried Cream of Apple, Carrot & Port. c. |
| £6.00 | Roasted Salmon with A Tomato & Galangal Broth with Spinach leaves & a marmalade of tomato, galangal, fragrant spices, lemongrass and basil. c. |

Pre Dessert

Get those sweet taste buds started. A small dessert usually served in a shot glass served before the dessert course

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| £2.00 | Trio of chocolate Mousse |
| £2.00 | Rose Wine Trifle with a White Chocolate Custard |
| £2.00 | Banana Custard Crumble |
| £2.00 | Pimms & Lemonade Jelly |
| £2.00 | Champagne, Elderflower & Fruit Jelly |
| £2.00 | Baileys Panna Cotta Crumble |

Cheese Course £4.50 per person

A selection of local and regional cheeses with grapes and celery. Served as a platter on each table to be shared between guests or to be served as a large cheese board buffet for guests to help themselves.

Served after desserts and just before coffee. Or if you prefer; do it the French way and have after the main course, before the dessert course.

Coffee with Petit Four Up-grade £1.50 per person

Up grade from Coffee with mints to coffee served with a selection of petit fours consisting of a selection of Chocolate truffles, Biscuits and fudge. Served on platters for each table to share.

Wines, Arrival & Toast Drinks

(The following prices are guidelines only, please ask for current prices)

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| Joseph Perrier - Cuvee Royale | From £40.00 per bottle |
| <small>This Prestigious Family owned Grande Marque Champagne House supplied Queen Victoria & Edward VII. <i>(full list of champagnes available)</i></small> | |
| Kaapsa Vonkel – Rose Brut - Simonsig | From £25.00 per bottle |
| <small>A delightful bright, rosy salmon pink colour which contrasts with the string white pearly bobbles</small> | |
| Cava - Brut - Rabetllat I Vidal - Penedes - Spain | From £24.00 per bottle |
| <small>Incredible value fizz from the Chardonnay grapes made in the Champagne method.</small> | |
| Bucks Fizz | £4.00 per person |
| Pimms & Lemonade | £3.50 per person |
| Alcoholic Fruit Punch on Arrival | £3.00 per person |
| Barrel of Cold Bottled Lagers and/or Alco Pops | From £3.30 per bottle |
| Selection of Wines | From £15.50 per bottle |

The Finishing Touches

Mark & Stephen can offer advice and suggestions to ensure every detail no matter how large or small has been attended to. Here are a few suggestions.

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| Chair Covers | From £3.50 |
| White or Black Table Cloths | From £10 per table (Ivory table clothes included as standard) |
| Linen Napkins (variety of colours) | £1.00 each (Thick quality paper napkins included as standard) |
| Our own in house D.J. | £280 |
| Balloons Displays | Arranged by Mrs Pearson on 01538 385773 |
| Flowers on Tables | Can be arranged. |
| Stage Hire & Set Up (4mx2m) | £75 |

Please speak to Mark or Stephen for further suggestions and contacts in ways to entertain your guests. Ideas include live entertainment, quartets, casino tables and magicians.

Banqueting Minimum Numbers

| | Off Season <i>October - April</i> | | Peak Season <i>May - September</i> | |
|--------------------------|--------------------------------------|---|---|---|
| | Day | Evening | Day | Evening |
| Monday – Thursday | No Minimum * | | | |
| Friday | No Minimum | No Minimum * | No Minimum | 100 adults |
| Saturday | No Minimum | 100 adults | 150 adults | 150 adults |
| Sunday | 100 adults | No Minimum * (150 on Sunday prior to Bank holiday) | 100 adults (150 on Sunday prior to Bank holiday) | No Minimum * (150 on Sunday prior to Bank holiday) |

*If having entertainment on Sunday – Friday Evenings MIN NUMBERS 50.

For Smaller parties the main restaurant will be sectioned off for those who do not wish to have entertainment, and the other side of the restaurant will remain open for other diners. For private bar minimum of 50 guests required.

Maximum numbers are 182 depending on table plan.

Terms & Conditions

- All payments including deposits must be paid by Cheque or Debit Card. Payments by Credit Card will be subject to a further 2.5% charge.
- Company ledger accounts must be approved in advance.
- Prices are per person unless stated and include V.A.T at 20%.
- Final numbers must meet the required minimum numbers as applicable.
- Final numbers can not be changed 1 week prior to event.
- A deposit of £500 & letter of confirmation will be required with bookings over 50.
- A deposit of £10 per head will be required with bookings below 50.
- If having entertainment on Sunday – Thursday Evenings MIN NUMBERS 50
- For private bar in the restaurant minimum of 50 guests required.
- For Smaller parties the main restaurant will be sectioned off for those who do not wish to have entertainment, and the other side of the restaurant will remain open for other diners.
- Deposits are non-refundable and will act as a cancellation fee.
- Any cancellation within 3 months of the function date will be subject to a charge to cover our loss of income.