



Sunday Lunch Menu

4th December 2011

Creamed Potato & Leek Soup

Sautéed Garlic Mushrooms
with Lemon & Cream

Melon with Fruits & Coulis

Chicken Liver Pate with Madeira & Port
served with Fruit Chutney & Farmhouse Toast

Prawn Cocktail

Classic Prawns served in Marie Rose Sauce on a bed of Shredded Lettuce.

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**Locally Reared Roast English Beef** *served with Yorkshire pudding.* **£16.50**

**Roast Staffordshire Turkey** *reared in Rudyard, served traditionally.* **£16.50**

*Staffordshire Free Range Roast Pork served traditionally.* **£16.00**

**Roast Roaches Lamb** *served with mint sauce.* **£16.50**

**Roast Ham** *served with onion sauce.* **£18.00**

**Roast Salmon** *served with tarragon hollandaise.* **£18.00**

**Vegetable, Rosemary and Goats Cheese Tarte Tatin.** *v* **£16.00**

Separate Children's menu available

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Syrup Sponge & Custard

Sticky Toffee Sponge with Toffee Sauce & Cream

Tiramisu

Baileys Cheesecake

Sherry Trifle

Vanilla Ice Cream

Cheese & Biscuits

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**Coffee & Mints**

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**The Three Horseshoes Inn & Country Hotel,**

Blackshaw Moor, Leek, Staffordshire. ST13 8TW.

[www.3shoesinn.co.uk](http://www.3shoesinn.co.uk)

01538 300296