

# *Classic Soul Night*

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Friday, 21<sup>st</sup> September, 2018  
£42

**Soup of Leek & Potato**  
*Herb Crème Fraiche*

**Smooth Chicken Liver Parfait**  
*Toasted Brioche, Red Onion Marmalade*

**Gravadlax of Scottish Salmon**  
*Celeriac Remoulade & Apple*

**Open Tart of Goats Cheese**  
*Toasted Walnuts, Rocket & Balsamic*

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**Slow Roasted Longhorn Topside of Beef**  
*Thyme Baked Yorkshire, Dripping Roasted Potatoes*

**Locally Farmed Pork Fillet**  
*Parma Ham & Sage, Cider Baked Apple & Roasting Juices*

**Free Range Chicken Supreme**  
*Sweet Potato Fondant, Sautéed Wild Mushrooms & Blanquette Sauce*

**Grilled Fillet of Sea Bass**  
*Herb Crushed New Potatoes, Charred Pak Choi*

**Wild Mushroom & Spinach Pithivier**  
*Goats Cheese Mornay Sauce*

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**Sticky Toffee Pudding**  
*Toffee Sauce, Vanilla Ice Cream*

**Tonka Bean Crème Brule**  
*Vanilla Shortbread*

**Apple Tarte Fine**  
*Spiced Cinnamon Ice Cream*

**Selection of English Cheeses**  
*Biscuits & Bramley Chutney*

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**Coffee & Mints**

Please ask for information on allergens  
Some dishes can be modified for allergens

***Be the first to be informed of New Diary Dates***  
*Sign up to our Newsletter at [WWW.3SHOESINN.CO.UK](http://WWW.3SHOESINN.CO.UK)*

# Classic Soul Night PRE-ORDER

1. Open this form in adobe or similar and save a copy to your device.
2. Complete the form & save again.
3. Email a copy of the completed form to [enquiries@threeshoesinn.co.uk](mailto:enquiries@threeshoesinn.co.uk) by **Sunday 9<sup>th</sup> September**
4. Alternatively, fill in a paper version of this form, send or hand into our reception at The Three Horseshoes.

NAME OF PARTY \_\_\_\_\_

NUMBER OF GUESTS \_\_\_\_\_

SIT DOWN TIME \_\_\_\_\_

## STARTERS

|                              | AMOUNT | <i>Any Dietary or Allergen Requirements</i> |
|------------------------------|--------|---------------------------------------------|
| Soup of Leek & Potato        |        |                                             |
| Smooth Chicken Liver Parfait |        |                                             |
| Gravadlax of Scottish Salmon |        |                                             |
| Tart of Goats Cheese         |        |                                             |
| <b>TOTAL</b>                 |        |                                             |

## MAIN COURSES

|                                   | AMOUNT | <i>Any Dietary or Allergen Requirements</i> |
|-----------------------------------|--------|---------------------------------------------|
| Slow Roasted Topside of Beef      |        |                                             |
| Locally Farmed Pork Fillet        |        |                                             |
| Free Range Chicken Supreme        |        |                                             |
| Grilled Fillet of Sea Bass        |        |                                             |
| Wild Mushroom & Spinach Pithivier |        |                                             |
| <b>TOTAL</b>                      |        |                                             |

## DESSERTS

|                              | AMOUNT | <i>Any Dietary or Allergen Requirements</i> |
|------------------------------|--------|---------------------------------------------|
| Sticky Toffee Pudding        |        |                                             |
| Tonka Bean Crème Brule       |        |                                             |
| Apple Tarte Fine             |        |                                             |
| Selection of English Cheeses |        |                                             |
| <b>TOTAL</b>                 |        |                                             |

### *Please don't forget*

*To ensure that your guests keep a record of their order and that they are aware of their choice on the evening, as we will retake your order table by table again on the night.*

***Why not Save time on the night & pay your balance before the night. Contact reception for details.***

#### 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.
  - **CANCELLATION.** Must be made by **TELEPHONE** and **LETTER**.
  - Deposits are non-refundable. Lost deposits will act as a cancellation fee.
- **Any cancellations within 24hrs** prior to the night of booking will be charged in **FULL**.
  - **Dress Code smart Casual**