



Three Horseshoes
Country Inn & Spa —

Leek, Staffordshire Peak District. ST13 8TW

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FUNCTION & BANQUETING

Menus & Information 2020

Thank you for choosing The Three Horseshoes Country Inn & Spa.

Our Function Room which can hold up to 182 guests or the room can be divided into 2 for smaller gatherings. Alternately we have smaller private areas in our Country Inn for smaller private dining up to 20 guests available mid week.

Below is a selection of dishes for you to tailor make your own menu.

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

Option 1

Please choose

1 Starter

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#### **1 Main Course**

(Vegetarian & Special diets Catered for as a extra pre ordered option)

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1 Dessert

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**Coffee & Mints**

### **Option 2**

(£2 surcharge per person)

(Pre order required back 2 weeks prior to event)

Please choose

#### **2 Starters**

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2 Main Courses

(Vegetarian & Special diets Catered for as a extra pre ordered option)

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#### **2 Desserts**

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Coffee & Mints

Canapés £5.50 per person

Canapés are a selection of Hot and cold finger food, handmade by our team of Chefs that will impress your guests. The Canapés are served on platters presented by our waiting on staff every 15 minutes for a one hour period before your meal is served.

All of the following Canapés are served

Maple Roasted Cocktail Sausages, Croque Monsieur, Savoury Crackers with Parmesan Mousse,
Smoked Salmon & Cream Cheese Mousse, Compressed Cucumber,
Flavoured Popcorn Cones & Cheese Doughnut with Pickled Onion

Starters

Roasted Vine Tomato & basil Soup, *Aged Balsamic*

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

Cauliflower and Mature Cheddar Soup, *Granny Smith Apple*

Minestrone of Seasonal Vegetables, *Basil Oil & Garlic Croute*

Smoked Haddock And Heritage Potato Chowder, *Young Leek & roasted Bacon Nuggets*

Smooth Chicken Liver Parfait, *Toasted Brioche & Apple Chutney*

Dalemere Goats Cheese Mousse, *Pickled Walnuts, Poached Pear & Port Wine Jelly*

Warm Salad of wild Mushrooms, *Crispy Pancetta, Watercress, Bury Black Pudding Garlic Mayo*

Home Cured and Smoked Salmon, *Cucumber and Apple Ratatouille, Avocado Textures*

Crispy Gressingham Duck Salad, *Cointreau Vinaigrette, Watercress & Cucumber Spaghetti*

Smoked Haddock & Brixham Crab Cake, *Coriander, Pickled Radish, Ginger & Spring Onion Salsa*

Pressing of Ham Hock, *Cauliflower, Piccalilli & Granny Smith Apple*

Main Course

Slow Roasted Staffordshire Beef, *Thyme Baked Yorkshire Pudding & Roast Potatoes* **£29.95**

Bronzed Turkey, *Sage Stuffing, Pigs in Blankets & Cranberry* **£29.95**

Roasted Free Range Pork, *Bramley Apple Compote, Sage & Red Onion Stuffing, Cider Reduction* **£29.95**

Rosemary Basted Leg Of Lamb, *Roasted Potatoes & Fresh Garden Mint Sauce* **£31.95**

Roasted Chicken Dinner, *Roasted Potatoes, Pigs in Blankets & Stuffing* **£29.95**

"Doombar Ale" and Steak Pie, *Thyme Short Crust Pastry, Seasonal Vegetables and Creamed Mash* **£29.95**

Free Range Chicken Supreme, *Sautéed Wild Mushrooms & Spinach, Blanquette Sauce* **£29.95**

Confit Belly of Pork, Beetroot, *Braised Lentils, "Scatchings" and Charred Cauliflower* **£30.95**

Marmalade Cured & Roasted Duck Supreme, *Glazed Potato Fondant, Seasonal Greens & Orange Jus* **£35.00**

Pressed Braised Shoulder of Lamb, *Rosemary Scented Mash, Home Pickled Red Cabbage, Beetroot Fumet (Lamb Served Pink)* **£35.00**

Lightly Pressed Shin of Beef, *Boulangere Potato, Caramelised Shallot and Wild Mushrooms* **£34.00**

Vegetarian Main Course

Mushroom & Spinach Pithivier, *Goats Cheese Mornay*, **£29.95**

Caramelised Red Onion Tarte Ta Tan, *Béarnaise Sauce, Soy wilted Pak Choi* **£29.95**

Three Onion Risotto, *Parmesan Biscuit, B-B-Q Spring Onion* **£29.95**

Provincial Vegetable Lasagne **£29.95**

Vegetarian Sausages *Yorkshire Pudding & Veggie Gravy* **£29.95**

Desserts

Citrus Crème Brulee, *Vanilla Shortbread*

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

Our Famous Syrup Sponge & *Birds Custard*

Bramley Apple Pie & *Birds Custard*

Apple & Rhubarb Crumble & *Birds Custard*

Upside Down Banana Cake, *Stem Ginger Ice Cream, Peanut Granola*

White Chocolate Delice, *Preserved Strawberries, Champagne Strawberry Sorbet.*

Warm Classic Profiteroles, *Chocolate sauce, Vanilla Chantilly*

Meringue *filled with Tonka Bean Cream, Berries*

Valrhona White Chocolate & Raspberry Cheesecake, *Preserved Raspberries*

Lemon Tart, *Preserved Raspberries*

Selection of British Cheese & Biscuits

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

Extra Wines, Arrival & Toast Drinks

Joseph Perrier Champagne - Cuvee Royale

This Prestigious Family owned Grande Marque Champagne House supplied Queen Victoria & Edward VII.
(full list of champagnes available)

£Price on request

Kaapsa Vonkel – Rose Brut - Simonsig

A delightful bright, rosy salmon pink colour which contrasts with the string white pearly bobbles

£Price on request

Moscato Spumante - Italy

Sparkling Italian Durello

Raspberry Bellini

Classic Mojito

Bucks Fizz

Pimms & Lemonade

Barrel of Cold Bottled Lagers

Top up on Wine

from £22 per bottle
from £20 per bottle
from £5.00per person
from £6.50 per person
from £6.50 per person
from £5.00per person
From £4.00 per bottle
From £19.00 per bottle

The Finishing Touches

Venue Dressing

At The Three Horseshoes we offer our very own in house venue dressing service offering a selection of items from chair covers & room dressing to candelabras & centre pieces. For more information contact our in house venue dressers "Venue Perfection" on 07739 040039 or visit www.venueperfection.co.uk

The following items can only be supplied by the Three Horseshoes direct and ordered at your final meeting

White or Black Table Cloths (ivory table cloths included)*

£250 Whole room

Napkins (variety of colours)*

£1.50 each (Thick quality paper napkins included as standard)

DJ & Live Entertainment

Our own in house D.J. including hi-teck light& sound system**

£300

Our Entertainment Agent for bands and further entertainment

Contact 01785 824824 www.mjemanagement.com

Stage Hire & Set Up (5mx2m)*

£85

* To be booked direct with The Three Horseshoes

** Must be booked as soon as possible to guarantee availability

Banqueting Minimum Numbers in The Main Restaurant

	Off Season <i>October - April</i>	Peak Season <i>May - September</i>
Monday – Thursday	No Minimum	
Friday	60 adults	100 adults
Saturday	100 adults	150 adults
Sunday	50 adults	50 adults

For private bar minimum of 75 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 £1000 & letter of confirmation will be required with bookings over 50.
- A deposit of £10 per head will be required with bookings below 50.
- For private bar in the restaurant minimum of 75 guests required.
- 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.
- Lunch time only parties must be vacated by 5.00.