

THE HORSESHOE, MILDENHALL

Christmas 2025

Two courses 37 | Three courses 45

STARTERS

Roasted Winter Vegetable Soup

House-made winter vegetable soup, crème fraîche, toasted seeds, bread and butter

Chicken Liver Pâté

Smooth, rich pâté, spiced winter chutney, pickled red onions, toast

Smoked Trout Terrine

Smoked trout and beetroot terrine with horseradish cream, pickled onion salad, and fresh bread

Baked Brie

Warm baked brie, spiced chutney, crusty bread

MAINS

Roast Turkey Roulade

Rolled turkey breast with sage and onion stuffing, cranberry sauce, gravy

Slow-Braised Beef Brisket

Tender beef brisket, slow-cooked in red wine and herbs, creamy horseradish, gravy

Honey-Glazed Roasted Gammon

Thick-cut roasted gammon, glazed with honey and mustard, cider sauce

Roasted Vegetable Strudel

Golden pastry filled with roasted winter vegetables, chestnuts and herbs, gravy

All mains are served with roast potatoes, stuffing, honey-glazed carrots and parsnips, red cabbage, Brussels sprouts, and pigs in blankets

DESSERTS

Chocolate Bailey's Cheesecake

Creamy chocolate and Bailey's cheesecake, biscuit base, winter berries, cream

Stem Ginger Sticky Toffee Pudding

Warm date & stem sponge, rich butterscotch sauce, vanilla ice cream

Winter Berry Meringue

Crisp meringue, whipped cream, mixed berry compote

Traditional Christmas Trifle

Layers of jelly, sponge, berries, custard and whipped cream

Cheese and Biscuits

A selection of British cheeses, served with biscuits, chutney and grapes

To Finish

Freshly brewed tea or coffee with a mince pie

Please note that this menu is only available via pre-order / booking. Contact info@thehorseshoemildenhall.com to reserve your table

Please let us know if you have a food allergy before ordering. Some dishes can be made gluten/dairy free. While every care is taken, it is not always possible to guarantee our kitchen is 100% allergen free. Further information is available upon request.

gf – Gluten Free | df – Dairy Free | v – vegetarian | vg – vegan