



THE HORSESHOE
— MILDENHALL —

CHRISTMAS 2026

Seasonal food, cooked with fire and made for sharing

TO START

FLAME-GRILLED PORK BELLY

Burnt onion purée • cider glaze • pickled shallots

HOT-SMOKED TROUT

Beetroot purée • horseradish crème fraîche • dressed beetroot



COAL-ROASTED CELERIAC (VG)

Beetroot purée • toasted hazelnuts • herb dressing

TWICE-BAKED MATURE CHEDDAR SOUFFLÉ (V)

Cheddar Mornay • crispy onions • dressed leaves

MAINS

ROAST TURKEY BALLOTINE

Sage & onion stuffing • bread sauce

SLOW-COOKED FEATHERBLADE OF BEEF

Potato gratin • burnt onion purée



COAL-FIRED HAKE

Braised leeks • brown butter • caper & lemon

MUSHROOM & CHESTNUT PITHIVIER (VG)

Burnt onion purée • rich mushroom gravy

*Served for the table with crisp roast potatoes,
seasonal roasted roots, winter greens & jugs of gravy*

TO FINISH

SMOKED CHOCOLATE DELICE

Salted caramel • shortbread crumb • vanilla ice cream

SPICED APPLE & GINGER STICKY PUDDING

Hot ginger toffee sauce • charred orange • vanilla ice cream



VANILLA CHEESECAKE

Spiced orange jelly • ginger biscuit base

BRITISH CHEESE + £3

Apple butter • crackers

2 COURSES £38 | 3 COURSES £45

British Cheese, as an alternative to dessert + £3

Available from Wednesday 25th November 2026 to Thursday 24th December 2026

Pre-order only • A deposit of £10 per person is required at the time of booking.
Please let us know of any allergies or dietary requirements when booking.