

The Three Horseshoes Herefordshire Night

MENU

12th November 2011 - 7PM for 7:30PM

Homemade Caramelle shaped pasta filled with Canon Frome Mushroom & Garden Pesto in Herb & white Wine Sauce

Local Trout & Home grown Pumpkin Chowder

Confit of Madgetts Duck Leg with Puy Lentils & Salad

Roasted Ragstone Cheese, Apple, Beetroot, Walnut, Panksbridge Honey & Mint
Homemade Breads

Herefordshire Venison Haunch with Damson Gin Sauce

Herb Stuffed Madgetts Chicken Breast Kiev Style

Autumn Vegetable Tempura

(Mushroom Courgette Aubergine Butternut Squash)

Trio of Dips:

Bromyard Brie & Garlic: Garden Plum Sauce: Shallot & Cider Vinegar

Roast Belly of Yemm's Pork with Quince Puree and Oliver's Cider Sauce

Cider Dauphinoise Potatoes

Fresh Vegetables

Chocolate Torte with Broadfield Court Rose & Lower Hope Raspberry Jelly
With Loganberry Ice Cream

Herefordshire Cheeses with our Homemade Preserves

Hot Greengage Plum & Cider Brandy Soufflé & Vanilla Biscuit

Coddington Pear & Almond Sponge Pudding with Fresh Custard

Coffee & Homemade Sweets

***** £23.00 *****

Music by Chris playing acoustic guitar

The Three Horseshoes Inn, Little Cowarne, Bromyard HR7 4RQ
01885 400276 janet@threehorseshoes.co.uk