



HORSE AND GROOM

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Merry Christmas from Afrim and the team at the Horse and Groom!

We welcome everyone and aim to ensure that there is something for all to enjoy. If you follow a special diet, please ask for information on how our dishes can be adapted to make something delicious for you...

Please note, we use fresh ingredients, where possible, and the following menu is subject to availability

FESTIVE MENU

Available from 10th November - 22nd December

LUNCH (12-4PM)

2 COURSES £28.95
3 COURSES £37.95

DINNER (5-9.30PM)

2 COURSES £30.95
3 COURSES £39.95

(INCLUDING TEA OR COFFEE AND MINCE PIES)



Add a glass of Prosecco for £6.99 - all bookings of 10 people or more will receive a bottle of Prosecco on the house!



MAINS

- ✱ **Turkey Ballotine** - rolled turkey with chestnut stuffing, wrapped in bacon, with smoky chorizo pig in blanket, crispy roast potatoes, seasonal vegetables and gravy
- ✱ **Tuscan Beef Stew** - slow-roasted beef with creamy mash, braised red cabbage, horseradish cream and red wine and peppercorn jus
- ✱ **Harissa Lamb Cutlets** - spiced lamb cutlets with pomegranate cous cous and chimichurri dressing
- ✱ **Salmon Fillet** - grilled salmon with crispy roast potatoes, lemon and garlic green beans, carrots with fresh parsley and basil, and a creamy white wine sauce
- ✱ **Mediterranean Vegetable Tart** - crisp basil pastry filled with slow-roasted tomato sauce, grilled courgettes, peppers, onions and cherry tomatoes, finished with a basil and pumpkin seed crumb, served with crispy roast potatoes and mixed salad or roasted vegetables (v) (vg*)
- ✱ **Beetroot and Butternut Squash Wellington** - beetroot and butternut squash with sweet and sharp balsamic onion chutney, on a shortcrust pastry base, topped with golden latticed puff pastry, served with crispy roast potatoes and mixed salad or roasted vegetables (v) (vg*)
- ✱ **Stuffed Butternut Squash** - roasted butternut squash, stuffed with peppers, asparagus, spinach and mushrooms, with crispy roast potatoes, roasted vegetables and cream sauce

DESSERTS

- ✱ **Traditional Christmas Pudding** - richly fruited festive classic with brandy sauce, cream, custard or ice cream
- ✱ **Sticky Toffee Pudding** - irresistible sweet sticky toffee pudding with cream, custard or ice cream
- ✱ **Passion Fruit Cheesecake** - tropical cheesecake with ice cream
- ✱ **Chocolate Fudge Cake** - rich chocolate fudge cake with cream or ice cream (vg*)
- ✱ **Lemon Sorbet** - refreshing lemon sorbet, 2 scoops (vg)

Tea or Coffee and Mince Pies (vg)*

STARTERS

- ✱ **Leek and Potato Soup** - warming homemade soup with truffle oil and fresh chives, sourdough and butter (v) (vg*)
- ✱ **Halloumi and Fig Salad** - honey-glazed halloumi with sweet fresh figs and mixed leaf salad (v)
- ✱ **Burrata** - creamy burrata with broad bean and pine nut pesto, plum tomatoes and balsamic glaze (v)
- ✱ **Gravlax** - sloe gin, beetroot, dill and crushed pepper house-cured salmon with sourdough and cream cheese

Please note: we require a **£15.00pp non-refundable deposit** to secure your booking with menu choices confirmed at least 5 days before you are due to join us.

We look forward to welcoming you!

STAY IN TOUCH

Check out our website and follow us on Facebook to keep up to date with our latest news, menus, events and special offers in the New Year ...

