



# The Shoe Christmas Menu

2 COURSES £29.00 / 3 COURSES £32.00

## STARTERS

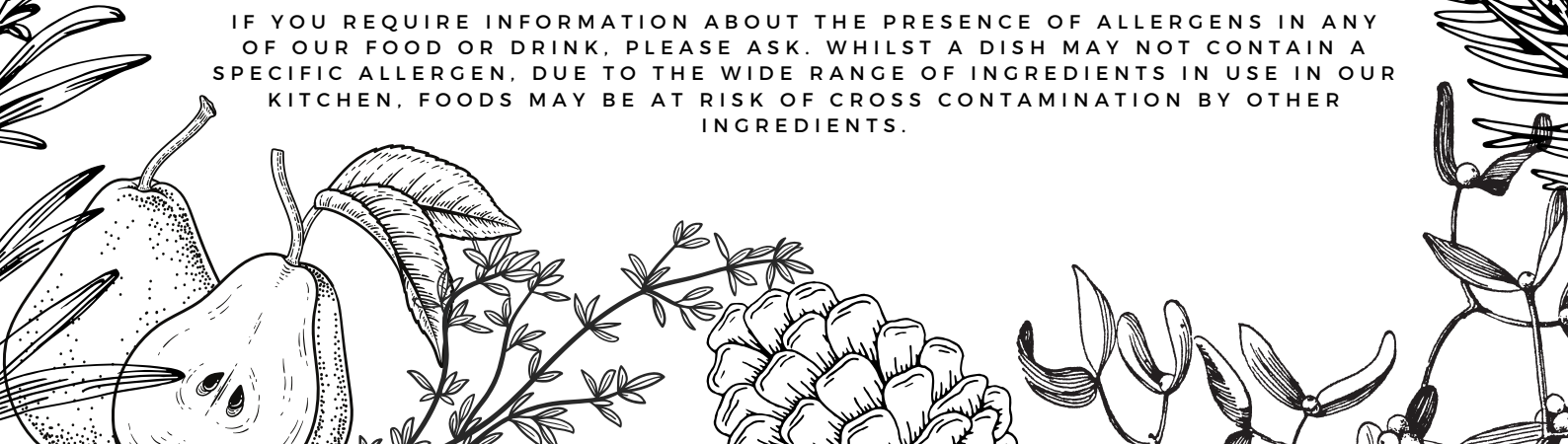
- Spiced parsnip & cauliflower soup, crispy kale & prosciutto
- Pressed Creedy Carver duck leg & pistachio terrine, spiced candied peach, pickled red currants
- Smoked chalk stream trout, apple, beetroot, horseradish
- Char-grilled courgette, lemon & thyme ricotta, confit garlic, salsa verde

## MAINS

- Meadow Brook Norfolk Bronze roast turkey with all the trimmings
- Monkfish taco, Padron pepper salsa, saffron mayonnaise, lime
- Smith's of West Meon boudin of slow cooked beef, potato purée, chives
- Salt roast beetroot, baby carrot, crispy onion, pomegranate molasses, goats curd  
- all served with fresh vegetables -

## PUDDINGS

- Banana & Guinness sticky toffee pudding, Madagascan vanilla & walnut gelato
- The Shoe's Christmas frangipani tart, amaretto cherry gelato
- Organic cacao fondant, OG Vanilla gelato
- Mulled wine poached pear, brandy crème anglaise



IF YOU REQUIRE INFORMATION ABOUT THE PRESENCE OF ALLERGENS IN ANY OF OUR FOOD OR DRINK, PLEASE ASK. WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERGEN, DUE TO THE WIDE RANGE OF INGREDIENTS IN USE IN OUR KITCHEN, FOODS MAY BE AT RISK OF CROSS CONTAMINATION BY OTHER INGREDIENTS.

# PRE-ORDER FORM

BOOKING NAME/DATE:

PRE-ORDERS CAN BE RETURNED TO THE PUB USING THE FORM BELOW OR ALTERNATIVELY EMAILED TO [BOOKINGS@THESHOOEXTON.CO.UK](mailto:BOOKINGS@THESHOOEXTON.CO.UK).

IF THERE ARE ANY DIETARY REQUIREMENTS, PLEASE CONTACT US BEFORE SUBMITTING YOUR PRE-ORDER. WE COOK WITH FRESH INGREDIENTS AND WILL ENDEAVOUR TO ACCOMMODATE ANY ALLERGIES OR INTOLERANCES AS BEST WE CAN

<u>STARTERS.</u>	<u>QTY</u>	<u>MAINS.</u>	<u>QTY</u>	<u>DESSERTS.</u>	<u>QTY</u>
Soup	<input type="radio"/>	Turkey	<input type="radio"/>	Sticky toffee	<input type="radio"/>
Duck terrine	<input type="radio"/>	Monkfish taco	<input type="radio"/>	Christmas tart	<input type="radio"/>
Smoked trout	<input type="radio"/>	Slow cooked beef	<input type="radio"/>	Cacao fondant	<input type="radio"/>
Grilled courgette	<input type="radio"/>	Roast beetroot	<input type="radio"/>	Poached pear	<input type="radio"/>
Total:	<input type="radio"/>	Total:	<input type="radio"/>	Total:	<input type="radio"/>

WHY NOT ADD SOME HOUSE WINE FOR THE TABLE? £25/BTL WHEN PRE-ORDERED

	<u>QTY</u>
Tilia Malbec (Argentina)	<input type="radio"/>
Alto Bajo Sauvignon Blanc (Chile)	<input type="radio"/>
Les Nuages Pinot Noir Rose (France)	<input type="radio"/>
Vitelli Prosecco (Italy)	<input type="radio"/>
Prosecco on arrival (£6.20/glass)	<input type="radio"/>
Exton Park sparkling wine on arrival (£7.50/ glass)	<input type="radio"/>

OUR FESTIVE MENU IS AVAILABLE FROM  
29TH NOV - 24TH DECEMBER  
LUNCHTIME AND EVENING  
-SUNDAY LUNCHTIMES EXCLUDED-

ADVANCED BOOKING WILL BE ESSENTIAL IF YOU WISH TO ORDER OFF THE FESTIVE MENU.

PLEASE PLACE YOUR PRE-ORDER AT LEAST A WEEK PRIOR TO THE DATE OF YOUR BOOKING.

DEPOSIT OF £5/PERSON TO SECURE YOUR BOOKING, WHICH WILL BE REDEEMED AGAINST YOUR BILL ON THE DAY\*

\*PLEASE NOTE THAT IN THE EVENT OF A NO-SHOW OR LAST-MINUTE CANCELLATION FOR THE ENTIRE PARTY OR ANY PART THEREOF, WE RESERVE THE RIGHT TO RETAIN THE DEPOSIT AT THE DISCRETION OF MANAGEMENT TO MITIGATE LOSS OF BUSINESS.\*

*Seasons Greetings!*

[bookings@theshoeexton.co.uk](mailto:bookings@theshoeexton.co.uk)

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