

# the Horseshoes

## LARGE PARTY HOST GUIDELINES

Dear Host,

Thank you for booking your Large Party Table at The Hollybush. We understand that organising a large party can sometimes be a difficult task! Therefore, with a table of this size and in order to help us host your party in the best way possible, the following applies:

- ✓ A deposit of £100 is required to confirm all bookings of 12 persons and above.
- ✓ For party sizes greater than 12 up to 19 guests, you will be able to cancel your booking 7 days prior to your reservation date with your deposit refunded. If you cancel after the seven days prior to your reservation any paid and/or due deposit will be forfeited.
- ✓ For party sizes greater than 20 guests, 21 days prior to your reservation date with your deposit refunded. If you cancel after 21 days prior to your reservation, any paid and/or due deposit will be forfeited.
- ✓ **Your party must all order from the same menu, either from Pub Classics menu OR from Premium Set menu, you cannot combine both.**
- ✓ As a token of our appreciation every Party Organiser will receive a complementary house drink.
- ✓ A pre-order from our Pub Classics Menu or Premium Set Menu is required.
- ✓ We will require the order in full, via email, no later than 72 hours in advance.
- ✓ Dining times for Large Party Table bookings are available at 15 minute increments from 18:00 to 19:15 and from 20:30 to 21:30.
- ✓ We understand that when organising a large table some guests may arrive later than planned, please note this will affect service time.
- ✓ Should you want to come and view the space prior to your booking, please feel free to pop by anytime and have a look.
- ✓ We welcome you to decorate your table/area, please note that confetti and table sprinkles are not permitted.
- ✓ When it comes to payment time (never the fun part!) please note that we require the bill to be paid in full at the end of the meal. In the event that guests wish to leave early we cannot accept separate individual payments before the main bill has been raised.
- ✓ Please inform us of any change in party numbers as soon as you know.
- ✓ The Hollybush is a vibrant and lively pub, when booking at weekends please bear in mind that although children are welcome, the pub does become busy and colourful.

PLEASE NOTE: THERE IS A 10% SERVICE CHARGE ON GROUPS OF 8 OR MORE

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## LARGE PARTY SET MENUS & GUIDELINES



78 CORN ST, WITNEY OX28 6BS

01993 703086

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## SET MENU PUB CLASSICS

2 COURSE £20 3 COURSE £25

### STARTERS

Warm Ciabatta Or Gluten Free Bread **V GF**  
*with Olive Oil, Balsamic Vinegar, Nocera Olives*

Scottish Smoked Salmon **GF**  
*with Dill Dressing, Brown Bread & Butter*

Classic Prawn Cocktail **GF**

Homemade Hummus & Pitta Bread **V GF**

### MAINS

Beer Battered Haddock Fillet & Chips  
*with Tartare Sauce, Pea Puree*

Beef Burger  
*with Rarebit Cheese, House Slaw, Skin on Fries*

Steak & Ale Pie with Seasonal Veg & Chips

Handmade Spinach Pappardelle **VE**  
*with Wild Mushrooms, Red Pepper & Pine Nut Pesto, Basil*

Pan fried Salmon Fillet **GF**  
*with Potato & Onion Cake, Samphire, Tartare Beurre Blanc*

30 Day Dry Aged Rump Steak  
*with Garlic Butter, Vine Tomatoes, House Chips & Mixed Leaf Salad*  
- £4 surcharge

### DESSERTS

Sticky Toffee Pudding **V**  
*with Toffee Sauce, Vanilla Ice Cream*

Apple & Pear Crumble **V**  
*with Vanilla Custard*

Selection of Ice Creams & Sorbets **V GF**

Selection of Vegan Ice Creams **VE GF**

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## PREMIUM SET MENU

2 COURSE £24.50 3 COURSE £29.50

### STARTERS

Calamari Squid Rings & Garlic Mayo

Citrus Cured Salmon Tartare **GF**  
*with Pickled Cucumber, Beetroot & Watercress with Toasted Ciabatta*

Confit Rabbit Leg Rilette **GF**  
*with Pickled Shallots, Rocket & Carrot Salad, Hazelnuts & Toasted Ciabatta*

Handmade Spinach Pappardelle **VE**  
*with Wild Mushrooms, Red Pepper & Pine Nut Pesto, Basil*

### MAINS

Pancetta Wrapped Pork Loin **GF**  
*with Pomme Anna Potato, Sweet Parsnip Puree, Sesame Glazed Carrot, English Broccoli, Cider Jus*

Pan Fried Stone Bass **GF**  
*with Salt & Vinegar Mash, Salty Fingers, Sea Aster & Oyster Leaf, Caper & Pink Grapefruit Butter, Toasted Almonds*

Warm Winter Salad of Roasted Squash **VE**  
*with Lentil & Bulgar Wheat Tabbouleh, Spinach, Parsley & Pomegranate, Celeriac Puree*

30 Day Dry Aged Rump Steak  
*with Garlic Butter, Vine Tomatoes, House Chips & Mixed Leaf Salad*

### DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream **V**

Rhubarb & Vanilla Arctic Roll **V**  
*with Poached Rhubarb, Honeycomb, Rhubarb Puree*

Brown Sugar & Bitter Chocolate Tart **V**  
*with Caramelised Banana, Condensed Milk Ice Cream, Peanut Brittle*

Horseshoes 3 Cheese Selection  
*with Crackers & Homemade Chutney*

Selection of Homemade Ice Creams **V GF**

Selection of Vegan Ice Creams **VE GF**

**V - Vegetarian VE - Vegan option available GF - Gluten Free option available C - Coeliac option available**

Some dishes may need to be adapted for certain requirements. Please let us know if you suffer from any food allergies and need to know more about our ingredients.

Please note a 10% discretionary service charge is added to parties of 8 or more. All gratuities received go directly to the team.

Food service: 12-9pm Sunday-Wednesday, 12-9:30pm Thursday-Saturday. Closed 3-6pm Monday-Friday.

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