

# Plant-Based Feast

FRIDAY 19TH JULY

AT THE THREE HORSESHOES, MADINGLEY

£30PP

Focaccia & Olives (vg)

## STARTERS

Baby Mozzarella (v) (n)  
*Air Dried Tomatoes, Wild Rocket,  
Hazelnut Oil*

Chickpea Pancake (vg)  
*Shaved Fennel, Radish, Baby Watercress,  
Salsa Rossa*

Spinach & Ricotta Ravioli (v)  
*Sage Butter, Parmesan, Pine Nuts*

Pea & Watercress Soup (v) (vgo)  
*Croutons, Minted Yogurt*

## MAINS

Twice Baked Butternut Squash Torte (v)  
*Minted New Potatoes, Fine Beans,  
Black Olives*

Ratatouille Wellington (vg)  
*Baby Carrots, Tenderstem Broccoli,  
Shoots, Green Salsa*

Nettle & Mint Risotto (v)  
*Local Asparagus, Crispy Hen's Egg, Lemon Butter*

Moussaka (vg)  
*Sweet Potato Fries, Garden Salad*

## DESSERTS

\*\*\*Chef, Karl Davies', winning dish in Cambridge Sustainable Food's 'Taste Not Waste' Competition 2019 \*\*\*

Banana Cake (vg)  
*Soya Milk Sorbet, Honeycomb*

Sticky Toffee Pudding (v)  
*Toffee Sauce, Vanilla Ice Cream*

Dark Chocolate Ganache Tart (v)  
*Crushed Honeycomb, Crème Fraîche*

Twice Cooked Pineapple (vg) (n)  
*Coconut Milk & Orange Blossom  
Panna Cotta*



The Three Madingley  
Horseshoes

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vg = vegan  
vgo = vegan option  
v = vegetarian  
n = contains nuts