



HORTON GRANGE
COUNTRY HOUSE HOTEL & RESTAURANT

Sunday Lunch

Cream of Mushroom Soup (V)

Ham Hock Terrine – Piccalilli & Toasted Brioche

Smoked Salmon with Prawns

Grilled Goats Cheese & Beetroot Salad



Roast Sirloin of Beef, Yorkshire pudding & Roast Potatoes

*Roast Loin of Rare Breed Crane Row Farm Pork with Crackling
& Apple Compote*

Roast Rump of Lamb, Rosemary Jus, Roast Potatoes and Yorkshire Pudding

Pan Seared Sea Bass with Roast New Potatoes and Lemon & Caper Butter

Butternut Squash, Spinach Risotto with Pine Kernels (V)



Cinnamon Crumb Baked Vanilla Cheesecake with Pistachio Ice-Cream

Hot Banana Bread & Butter Pudding with Dairy Custard

Selection of Ice Creams or Sorbets (V)

*Selection of Farmhouse Cheeses from the Blagdon Estate
Cashel Blue, Nettle and Elsdon (V)*

2 Course £20 – 3 Course £25

Some dishes may contain Nuts – Please ask your server for information
A 10% discretionary service charge will be added to your final bill