



HORTON GRANGE

COUNTRY HOUSE HOTEL & RESTAURANT

£29.50 per person for 3-courses

To Start



Soup of the Day (v)

Confit Salmon

Pickled Cucumber, Lemon Gel

Pressed Ham Hock Terrine

served with Toasted Brioche and Piccalilli

Moules Marinière

steamed in White Wine and Parsley Butter

Griddled Asparagus (v)

Poached Hen Egg, Micro Salad

To Follow



Roast Sirloin of Beef

Roast Loin of Pork

Roasted Leg of Lamb

Roast Seatrout with Preserved Lemons

on Jersey Royal Potatoes, Greens & Lilliput-Caper Beurre Noisette

Nut Roast (v)

*with Seasoned Vegetables, Chef's Choice of Potatoes and
Yorkshire Puddings*

Balsamic Braised Shallots (v)

with Heritage Carrots, Asparagus & Goats Cheese Textures

Please speak to your server regarding specific food allergens, full allergen information available on request. A 10% discretionary service charge will be added to your final bill.



HORTON GRANGE

COUNTRY HOUSE HOTEL & RESTAURANT

To Finish



Rhubarb Crumble

Cream Anglaise

Sticky Date Pudding

Salted Butterscotch Ice Cream

Chocolate Fondant

Cherry & Hazelnut Biscotti

Coffee Opera Cheesecake

Ginger Nut Biscuit Base

Northumberland Cheese Board

Selection of cheeses & accompaniments from the Northumberland Cheese Farm

£3.95 Supplement

Please speak to your server regarding specific food allergens, full allergen information available on request

A 10% discretionary service charge will be added to your final bill