



HORTON GRANGE

COUNTRY HOUSE HOTEL & RESTAURANT

An Evening with Anna Reay 8th June 2018

To Start

Heritage Tomato Broth (v)

Basil Pesto & Parmesan Shavings

Balontine of Ham Hock

Pea Mousseline, Date Puree, Brioche Toast

Griddled Watermelon (v)

Spiced Goats Cheese, Flat bread Crisps

To Follow

Slow Roast Pork Belly

De-constructed Bubble & Squeak, Creamed Mashed Potato, Apple Gel &
Rich Pork Jus

Wild Seabass

Runner Beans & Saffron Potatoes, Mussels & Chilli Broth

Seasonal Vegetable Cassoulet (v)

Peppered Goats Cheese & Braised Beans

To Finish

Chocolate & Pistachio Nut Brownie

Vanilla Ice Cream

Pimm's Jelly

Poached Strawberries, Tuile Biscuit

Local Cheese Board, Biscuits

Celery, Walnuts, Home Made Spiced Tomato Chutney
(Blagdon Blue, Northumberland Blue, Oak Smoked)

*Please speak to your server about specific food allergies – full allergen information available on request
A 10% discretionary service charge will be added to your final bill*