



HORTON GRANGE
COUNTRY HOUSE HOTEL & RESTAURANT

Mother's Day

3 Courses - £34.50

Starters



Twice Baked Cheddar & Leek Soufflé

Rosemary & Parmesan Cream (v)

Plum Tomato & Paprika Veloute

Dill Aioli (v)

Ham Hock & Cranberry Terrine

Pease Pudding, Toasted Sourdough, Cranberry Chutney

Smoked Crab Cake

Red Onion & Chilli Jam, Rocket Salad, Chilli Ginger Dressing

Pea & Asparagus Salad

Pea Mousse, Crisp Parma Ham, Confit Radishes

Main Courses



Traditional Roast Sirloin of Beef

Yorkshire Pudding, Braised Red Cabbage, Rich Roast Gravy

Roast Loin of Pork

Crisp Crackling, Apple Sauce, Sage & Onion Stuffing

Pan Seared Chicken Supreme

Wrapped in Pancetta, Chick Pea & Chorizo Cassoulet, Spinach Cream

Grilled Fillet of Sea Trout

Buttered Samphire, Sauce Gribiche, Heritage Potatoes

Roast Cauliflower & Butternut Risotto

Caramelised Goats Cheese, Watercress (v)



HORTON GRANGE
COUNTRY HOUSE HOTEL & RESTAURANT

Desserts

OR

Glazed Passion Fruit & Lime Tart

Passion Fruit Posset, Lime Curd

Hot Sticky Toffee Pudding

Butterscotch Sauce, Salted Caramel Ice Cream

Chocolate Marquise

Blood Orange Marmalade, Chocolate & Almond Shortbread

Rhubarb & Stem Ginger Cheesecake

Spiced Compote, Candied Rhubarb, Vanilla Ice Cream

Selection of Northern Cheeses

Plum Chutney, Grapes, Celery, Biscuits