



HORTON GRANGE

COUNTRY HOUSE HOTEL & RESTAURANT

Starters

Confit Chicken & Black Pudding Terrine

Toasted Brioche, Piccalilli, Baby Leaf Salad, Honey & Mustard Dressing

Roast Cauliflower & Smoked Cheese Veloute

Tarragon Muffin

Twice Baked Cheddar & Spring Onion Soufflé

Parmesan & Rosemary Cream

Main Courses

Pan Seared Pork Tenderloin Fillet

Braised Pork Belly, Savoy Cabbage, Roast Squash Puree, Dauphinoise Potatoes

Grilled Fillet of Hake

Mussels, Tomato & Roast Pepper Veloute, Wilted Greens, Salsify

Sun Blushed Tomato & Mascarpone Gnocchi

Tomato & Basil Fondue, Sauce Vierge

Desserts

Rhubarb & Lemon Posset

Rhubarb Compote, Gingerbread Crumb & Biscuits

Spiced Apple Crème Brulee

White Chocolate Shortbread

Hot Chocolate Pudding

Chocolate Fudge Sauce, Salted Caramel Ice Cream, Honeycomb