



HORTON GRANGE

COUNTRY HOUSE HOTEL & RESTAURANT

Dinner Menu

Starters

<i>Beetroot & Gin Cured Salmon</i>	£7.50
<i>Fennel Pollen Cream, Thyme Crackers, Lemon Oil</i>	
<i>Cauliflower & Smoked Cheese Veloute</i>	£6.50
<i>Tarragon Muffin</i>	
<i>Wild Mushroom & Blue Cheese Arancini</i>	£7.50
<i>Mushroom Fricassee, Truffle Mayonnaise, Blue Cheese Salad</i>	
<i>Spiced Baby Beetroot & Rocket Salad</i>	£6.50
<i>Celeriac Remoulade, Pickled Beetroot, Toasted Walnuts</i>	
<i>Confit Chicken & Black Pudding Terrine</i>	£7.50
<i>Toasted Brioche, Piccalilli, Honey & Mustard Dressing</i>	

*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*



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Main Courses

<i>Roast Breast of Corn Fed Chicken</i>	£21.00
<i>Wild Mushroom & Black Garlic Fricassee, Baby Carrots, Fondant Potatoes</i>	
<i>Baked Fillet of Hake</i>	£24.00
<i>Mussels, Tomato & Roast Pepper Veloute, Braised Salsify, Roast Heritage Potatoes</i>	
<i>Pan Seared Pork Tenderloin Fillet</i>	£23.00
<i>Braised Red Cabbage, Glazed Pork Belly, Apple & Lemon Grass Puree, Creamed Potatoes</i>	
<i>Roast Loin of Venison</i>	£26.00
<i>Kohl Rabi, Dauphinoise Potatoes, Buttered Curly Kale, Parsnip Puree</i>	
<i>Sun Blushed Tomato & Mozzarella Gnocchi</i>	£19.00
<i>Tomato & Basil Compote, Wilted Spinach, Soft Herb Oil</i>	

Side Orders

<i>Buttered New Season Potatoes (v)</i>	£3.25
<i>Seasoned Vegetables (v)</i>	£3.25
<i>Creamed Potatoes (v)</i>	£3.25

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Desserts

<i>Rhubarb Posset</i>	£7.00
<i>Rhubarb Compote, Ginger Crumble, Orange & Ginger Ice Cream</i>	
<i>Hot Chocolate Fondant</i>	£7.00
<i>Confit Clementines, Chocolate Crumb, Pistachio Ice Cream</i>	
<i>Selection of Ice Creams or Sorbets</i>	£7.00
<i>Brandy Snap Basket, Warm Fudge Sauce</i>	
<i>Apple & Cinnamon Crème Brulee</i>	£7.00
<i>Spiced Shortbread Biscuits, Caramelised White Chocolate</i>	
<i>Selection of Local Cheeses</i>	£9.00
<i>Celery, Grapes, Spiced Tomato Chutney, Biscuits</i>	

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