



HORTON GRANGE

COUNTRY HOUSE HOTEL & RESTAURANT

Dinner Menu

Starters

Soup of the Day (v) £5.95

Gin Cured Salmon
Pickled Cucumber, Fennel and Garlic Puree £6.95

Bell Pepper Terrine (v) £6.95
Beetroot, Melba Toast

Antipasto £6.95
Selection of Cured Italian Meats

Ham Hock Terrine
Tomato Chutney and House Pickles £6.95

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

Pan Roast Cod Loin £20.95
Clam & Mussel Chowder, Samphire

Supreme of Chicken £19.95
Cauliflower Puree, Creamed Potatoes, Heritage Carrots

Rump of Lamb £21.95
Rosemary Roast Potatoes, Apricot Gel, Savoy Cabbage

Breast of Barbary Duck £22.95
Black Sausage, Wild Mushroom Bonbon, Blackberry Jus

Butternut Squash and Wild Mushroom Linguini (v) £16.95
Parmesan and Truffle Oil

Side Orders

Buttered New Season Potatoes (v) £3.95

Mixture of Buttered Vegetables (v) £3.95

Creamed Potatoes (v) £3.95

Mixed Garden Leaf Salad (v) £2.95

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Desserts

<i>Raspberry Delice</i> <i>Strawberry Gel, Raspberry Sorbet</i>	£5.95
<i>Warm Chocolate Brownie</i> <i>Salted Caramel, Hazelnut and Chocolate Ice Cream</i>	£5.95
<i>Sticky Toffee Pudding</i> <i>Butterscotch Sauce, Vanilla Ice Cream</i>	£5.95
<i>Horton Grange Crumble</i> <i>Crème Anglaise</i>	£5.95
<i>Local Cheese Board, Biscuits</i> <i>Celery, Walnuts, Tomato Chutney</i>	£9.95

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