



**HORTON GRANGE**

COUNTRY HOUSE HOTEL & RESTAURANT

**2 Courses £20.00 – 3 Courses £24.95**

***To Start***



***Soup of the Day (v)***

***Confit Salmon***

*Pickled Cucumber, Lemon Gel*

***Pressed Ham Hock Terrine***

*served with Toasted Brioche and Piccalilli*

***Moules Marinière***

*Steamed in White Wine and Parsley Butter*

***Griddled Asparagus (v)***

*Poached Hen Egg, Micro Salad*

***To Follow***



***Roast Sirloin of Beef***

***Roast Loin of Pork***

***Roasted Leg of Lamb***

***Nut Roast (v)***

*with Seasoned Vegetables, Chef's Choice of Potatoes and  
Yorkshire Puddings*

***Roast Seatrout with Preserved Lemons***

*on Jersey Royal Potatoes, Greens and Lilliput-Caper Beurre Noisette*

***Balsamic Braised Shallots (v)***

*with Heritage Carrots, asparagus & Goats Cheese Textures*



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***To Finish***



***Rhubarb Crumble***

*Cream Anglaise*

***Sticky Date Pudding***

*Salted Butterscotch Ice Cream*

***Chocolate Fondant***

*Cherry & Hazelnut Biscotti*

***Coffee Opera Cheesecake***

*Ginger Nut Biscuit Base*

***Northumberland Cheese Board***

*Selection of cheeses from our local producer*

*\*£3.95 Supplement\**

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