



HORTON GRANGE

COUNTRY HOUSE HOTEL & RESTAURANT

Festive Dinner Menu 2017

Enjoy the festive decorations and warm atmosphere of Horton Grange this Christmas with some delicious food too!

Available between 1st December and 23rd December, Excluding Sundays

3 Courses – £32.00

2 Courses - £25.50

**Advanced pre-ordering is required for parties of 8 or more guests.
A deposit of £10 per person is required for parties of 8 or more guests.**

Wild Mushroom Soup served with Crème Fraiche (v)

Beetroot Cured Salmon served with a Watercress and Beetroot Syrup

Leek Soufflé served with Parmesan Cream (v)

Chicken Liver Pate served with Warm Brioche and redcurrant Jelly



Turkey Roulade stuffed with Cranberry and Thyme Stuffing

Roast Rump of Lamb served with Curly Kale Fondant Potato Red Wine Jus

Pan Seared Sea Bass Fillets Crushed New Potatoes Tarragon Butter Sauce

Potato Gnocchi Spinach Roasted Beetroot and Goats Cheese Sauce (v)



Traditional Christmas pudding with Brandy Sauce

Rich dark Chocolate Tart served with Orange Sorbet (v)

Baileys Cheesecake served with Coffee Sauce (v)

Northumbrian Cheese Plate (v)

*For Specific Allergens please speak to the Hotel Staff for Full Information and Advice.
A 10% discretionary service charge will be added to your final bill*