



HORTON GRANGE  
COUNTRY HOUSE HOTEL & RESTAURANT

## ***Lunch Menu***

*3 courses £19.50 or 2 courses £15.50*

### ***Starters***



*Seasonal Soup of the day*

*Prawn and Crayfish Cocktail*

*Berwick Edge, Serrano Ham, Balsamic, Pomegranate*

*Home Cured Scottish Salmon, Beetroot Puree, Fennell and Apple*

*Pressed Ham Hock Terrine, Peas Pudding, Tomato Chutney*

### ***Mains***



*Sea Bass*

*Cauliflower Cous Cous, blood orange*

*Wild Mushroom*

*Spinach, Feta and Herb Risotto (v)*

*Rose, Lavender and Cinnamon scented Braised Shoulder of Lamb*

*Creamed potato, scorched onion, redcurrant*

*Thyme Roast Chicken Breast, Fondant Potato, Honey roasted Heritage Carrots*



HORTON GRANGE  
COUNTRY HOUSE HOTEL & RESTAURANT

## *Desserts*



*Iced Peanut Butter Parfait*  
*Peanut Brittle, chocolate sauce*

*Sticky Toffee Pudding*  
*Butterscotch Sauce (v)*

*Chocolate Tart, Orange Sorbet*

*Rhubarb Crumble, Vanilla Custard*

*Selection of Local Cheese and Biscuits*  
*Grapes, Pickled Celery and Home Made Spiced Tomato Chutney*  
*\*£3.95 Supplement\**

*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*