



# HORSLEY LODGE

GOLF - RESTAURANT - HOTEL

## SAMPLE MENU

Served midday to 8pm

### TO BEGIN

Leek & Potato Soup, warm crusty bread

Chicken liver paté, rye toast, homemade chutney

Beetroot mascarpone salad, candied walnut, micro herb garnish

Heritage tomatoes, watercress puree, basil sponge, onion oil

### TO FOLLOW

Roast topside of beef, Yorkshire pudding, roast potatoes, honey glazed parsnip, chantenay carrots, braised red cabbage, seasonal greens & pan gravy

Honey roast gammon, roast potatoes, honey glazed parsnip, chantenay carrots, braised red cabbage, seasonal greens

Corn fed chicken supreme, roast potatoes, honey glazed parsnip, chantenay carrots, braised red cabbage, seasonal greens

Wild mushroom risotto, parmesan crisps, baby herbs truffle oil

Oven roasted whole plaice on the bone, baby new potatoes, seasonal greens, lemon pepper butter

### TO FINISH

Sticky Toffee Pudding, salted caramel sauce, clotted cream

Coffee cream brûlée, hazelnut biscotti

Summer poached pear, sweet wine syrup, and honey ice cream

Carpaccio of pineapple, pineapple consommé, pineapple sorbet

“Strawberries & Cream” fresh English strawberries with Chantilly cream

Ice cream, Vanilla, strawberry, parsnip, honey

Sorbet, apple, pineapple

Cheese & biscuits, chutney fruit & candied walnuts  
(£3.50 Supplement)

2 courses £16.95 3 courses £19.95