



HORSTED
PLACE HOTEL

Festive Restaurant Menu Lunch

Welcome Festive cocktail

Bread with whipped butter

Starters

Ham hock

Pulled ham hock, capers & parsley, ratte potato, quail egg, pea & rocket ketchup

Mackerel

Creamed Mackerel, horseradish, Brioche, compressed cucumber, lemon gel,

Beetroot

Beetroot & horseradish houmous, pickled beets, roast butternut, radishes, pistachio nut, chi seeds & apple (Vegan)

Soup

Rich deep prawn bisque, with poached seafood, croute, aioli & dill oil

Mains

Turkey

Rolled Turkey breast with cabbage and pork stuffing, fondant potato, creamed sprouts, roast root vegetables, cranberry & lentil sauce

Mushroom

Oyster mushroom gratin, roast king oyster mushroom, roasted butterbean puree, tempura beans, artichoke crisp (VG)

Fish Pie

Fish Pie, Creamed potato & Gremolata, Hispi Cabbage

Beef

Slow braised feather blade of beef, black olives & parsley, creamed potato, confit carrots

Pudding

Tart

Spiced apple & marzipan, cinnamon ice cream, cranberry compote

Market fruit

Glazed Prosecco sabayon, crumb & elderflower sorbet

Pudding

Traditional Christmas pudding, brandy sauce, winter berry fruit & syrup

Ice Cream & Sorbet

Selection of flavours

Coffee