

Deep Fried Tiger Prawns, Mange Tout, Carrot & Cucumber Salad
Sweet Chilli Dipping Sauce

Warm Salad of Smoked Bacon, Black Pudding, Croutons, Poached Hens Egg

Roast Tomato & Red Pepper Soup, Deep Fried Mozzarella & Crispy Cured Ham

Baked Flat Cap Mushroom Filled with Crab, Bacon & Baby Spinach

Gravadlax of Beef Fillet, Celeriac & Wholegrain Mustard Remoulade

Poached Duck Egg, Saute Wild Mushrooms & Shallots, Double Cream, Single Gloucester Cheese

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Juniper & Spice Braised Belly of Gloucester Old Spot Pork
Slow Cooked White Cabbage & Bacon, Fondant Potato

Fillet of Cod with a Tartare Crust, Crushed Peas, Parmentiere Potatoes, Curry Cream

Roast Breast of Duck, Celeriac & Honey Puree, Apple Braised Potato, Thyme Jus

Wild Mushroom & Leek Risotto with Parmesan & White Wine, Herb Oil & Rocket Leaves

Roast Breast of Chicken wrapped in Bacon, Peas, Beans, Carrots, Shallots, Light Tarragon Jus

21 Day Aged Sirloin Steak, Green Peppercorn Sauce, Fine Green Beans & Shallots, Chips

White Wine Steamed Salmon Supreme, Black Olive Butter, Balsamic Roast Mediterranean Vegetables,
Garlic Pave Potatoes

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Triple Chocolate Mousse, Coffee Ice Cream, Sauce Anglaise

Steamed Syrup Sponge Pudding, Warm Lemon Sauce, Vanilla Ice Cream

Sticky Toffee Date Pudding, Vanilla Pod Ice Cream, Butterscotch Sauce

Orange Cheesecake, Rhubarb Compote, Cardamon Shortbread

Walnut Tart, Honeycomb Ice Cream, Butterscotch Sauce

Regional Cheese with Water Biscuits & Spiced Fig Chutney

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Filter Coffee

Price per person £55.00 for three courses plus coffee
For reservations please telephone Simon on 01451 830584
simon@horseandgroom.uk.com