

HORIZONS RESTAURANT

SAMPLE MENU

To Start

French Onion Soup

A classic soup of butter sauteed onions, beef stock & brandy, finished with a crisp fine dore covered in Gruyere cheese

Black Country Scotch Egg

A handmade black pudding scotch egg, served with a crème fraiche, cinnamon & apple potato salad & our tangy brown sauce

Crayfish & Prawn Cocktail

Crayfish & prawns, marinated in a tomato & vodka 'bloody Mary' cocktail sauce, on a bed of crisp iceberg lettuce, finished with a lemon syrup & fresh lime

Mature Cheddar & Red Onion Tartlet

A crisp pastry base, filled with slow cooked red onion marmalade, sharp Cheddar cheese & rosemary, with balsamic glaze dressed leaves and a red onion & tomato concasse

To Follow

Daube of Beef

Overnight cooked daube of beef, served with buttered mashed potato, roasted root vegetables and courgette and a Roscoff onion, smoked bacon & brandy sauce

Pave of Gammon

Chargrilled loin of gammon, rum-soaked roasted pineapple, triple cooked pont neuf, pea and watercress salad

Salmon & Cod Pie

A traditional fish pie of salmon & cod, cooked in a white wine cream sauce, topped with a buttery mash, served with market fresh green vegetables and sauteed carrots

Cauliflower, Lentil & Spinach Wellington (VG)

Cauliflower, spinach and lentil wellington with dauphinoise potatoes, honey roasted root vegetables, fine green beans and a sage & white wine sauce.

To Finish

Espresso Crème Brûlée

Decadent classic dessert of fresh brewed coffee, double cream, vanilla & egg yolks, served with a shortbread & raspberry

Homemade Chocolate Brownie

A large slice of homemade soft centred brownie, finished with a hot chocolate fudge sauce, poached strawberries, crème Anglaise

Banana Sundae

Roasted rum & brown sugar-soaked banana, salted caramel ice-cream, gingerbread crumb

Trio of British Cheeses

Sharp Cheddar, Somerset brie & Stilton, finished with a spiced apple chutney, salted butter, peeled celery, grapes and crisp crackers