HURLEY HOUSE
HOTEL

MENU SELECTOR

January - March 2020

3 Courses - £55 per person

Please select a starter, a main course and a dessert

STARTERS

Parsnip Soup - Grain Mustard Cream (V)

Smoked Haddock - Pea & Mint Risotto - Shaved Pecorino

Ham Hock Terrine - Balsamic Onion & Parsley Terrine – Piccalilli – Sourdough Toast

Tomato & Feta Cheese – Oregano - Wild Rocket and Pesto (V)

MAIN COURSES

Glenarm Salmon Fillet - Roasted Salsify – Spinach - New Potatoes - Red Wine Butter Sauce

Slow Cooked Feather Blade of Beef - Button Onions - Glazed Carrots - Creamed Potatoes

Rack of Lamb - Fondant Potato - Curly Kale - Aubergine Purée

Pappardelle - Purple Sprouting Broccoli - Gorgonzola -Toasted Pine Nuts (V)

Includes Chef's Selection of Sides

DESSERTS

Caramelised Lemon Tart - Macerated Raspberries - Crème Fraîche

Dark Chocolate Brownie - Caramel Mousse - Peanut Ice Cream

Poached Pear - Vanilla Panna Cotta - Pear Jelly Verrine

OR

Selection of three British Cheeses - Cheese Biscuits - Quince

(£3 Supplement if selected as a dessert option)
(£9 Supplement if taken as an extra course)

VAT included at the current rate
An optional 12.5% service charge will be added to your bill
Please inform us of any allergies before you order