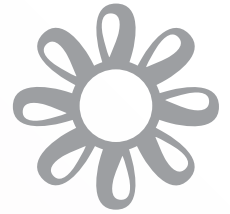


House Menu



HURST
HOUSE
ON THE MARSH

Sample Menu

3 Courses – £31.00

Starter

Local smoked salmon gravadlax, cucumber, wasabi yoghurt

Pork rilette, clams, celeriac remoulade, mustard leaves

Beetroot salad, Abergavenny goats' cheese, winter leaves

Parsnip soup

Main Course

Char-grilled rib eye steak, horseradish mashed potatoes,
confit artichokes, red wine jus

Grilled turbot, fricassée of squid, black cabbage, preserved lemon

Roasted chicken breast, parsnips, honey and apple roasting juices

Parmesan gnocchi, leek fondue, salsify, potato & garlic velouté

Dessert

White peach soufflé, pear sorbet


Chilled chocolate fondant, raspberry ice cream

Fine apple tart, nutmeg ice cream

Lemon tart, crème fraîche

Our menus are available at selected times during the week. For more information on their availability or to reserve a table in our restaurant please contact our receptionists.

If you have specific food allergies or dietary requirements please inform a member of the waiting staff prior to placing your order.

t: 01994 427 417  e: reception@hurst-house.co.uk  w: www.hurst-house.co.uk