



HORIZON

SIGNATURE STARTERS

OAK SMOKED SCOTTISH SALMON 400 kcals	19
Rocket Leaves, Caper Berries, Lemon	
HERITAGE TOMATO SALAD VE* 226 kcals	14
Vegan 'Parmesan', Olives, Basil Pesto	
PAN SEARED SCALLOPS 281 kcals	23
Sautéed Julienne of Mange Tout, Courgette & Red Pepper, Honey & Lime Dressing	
TRIO OF BEETROOT V* 211 kcals	14
Red, Golden & Candy Beetroot, Feta Cheese, Honey & Mustard Vinaigrette	
HAM HOCK TERRINE 275 kcals	15
Piccaililli, Honey & Mustard Vinaigrette, Toasted Ciabatta	

CLASSIC STARTERS

TRADITIONAL PRAWN COCKTAIL 280 kcals	17
Iceberg Lettuce, Marie Rose Sauce, Brown Bread & Butter	
SMOOTH CHICKEN LIVER & BRANDY PATÉ 536 kcals	17
Spiced Apple Chutney, Toasted Brioche	
PEARLS OF MELON VE* 194 kcals	14
Elderflower & Ginger Syrup, Mixed Berries, Lemon Sorbet, Fresh Mint	
CRAB SALAD 146 kcals	21
Grapefruit & Avocado Salsa, Lemon Dressing	

SIGNATURE MAINS

PRIME 8OZ FILLET STEAK 913 kcals	49
Chunky Chips, Onion Rings, Mushrooms, Sweet Cherry Tomatoes, Diane Sauce	
CHICKEN KIEV 1055 kcals	24
French Fries, Coleslaw	
BELMONT BATTERED FISH & CHIPS 1465 kcals	25
Chunky Chips, Peas, Tartare Sauce, Lemon	
PRIME 8OZ SIRLOIN STEAK 896 kcals	39
Chunky Chips, Onion Rings, Mushrooms, Sweet Cherry Tomatoes, Black Peppercorn Sauce	
OMELETTE SOUFFLE 827 kcals	24
French Fries, Cream Cheese, Salad Garnish	
BREADED SCAMPI TAILS 974 kcals	22
Chunky Chips, Peas, Tartare Sauce, Lemon	
SPINACH & SWEET POTATO DHAL VE* 1034 kcals	21
Basmati Rice, Naan Bread, Mango Chutney, Raita	

CLASSIC MAINS

HONEY MUSTARD GLAZED CANNON OF LAMB 555 kcals	41
Pea Puree, Mint Sauce, Redcurrant Jus	
PAN FRIED CALF'S LIVER 591 kcals	35
Crisp Pancetta, Caramelised Shallots, Red Wine & Thyme Jus	
PAN FRIED FILLET OF SEA BASS 280 kcals	34
Wilted Spinach, Shrimp Butter Sauce	
CREEDY CARVER DUCKLING 541 kcals	39
Confit of Leg & Breast, Balsamic Treacle, Candied Orange	
GRILLED WHOLE DOVER SOLE 600 kcals	49
Prawn, Lemon & Parsley Butter, either served on or off the bone	
BEAN & LENTIL COTTAGE PIE VE* 650 kcals	21
Roast Vegetable, Bean & Lentil Ragout, Rich Tomato Sauce, Crushed Potato Topping	

All Classic Main Courses are served with a selection of Seasonal Vegetables & Potatoes of the Day or Mixed Leaf Salad & New Potatoes

DESSERTS

Our dessert and cheese course options change daily and can be found on the accompanying table d'hote menu.

A SELECTION OF TABLE D'HOTE SWEETS kcals varies daily	from 10
A SELECTION OF ICE CREAM & SORBET	
2 Scoops	6
3 Scoops	8
A SELECTION OF CHEESES	10
Biscuits, Celery	
FILTER COFFEE OR BREAKFAST TEA & MINTS	4.60

Please inform us of any food allergies or special dietary requirements. Adults need around 2000 kcal a day.

RESIDENTS ON DINNER INCLUSIVE TERMS
The table d'hote menu and dishes marked with an * are included in your package, a 40% reduction applies to any of the other dishes.

(Menu prices are shown in sterling and are per person).

