



HURLEY HOUSE  
HOTEL

## INTERNATIONAL MENU

This menu is only available for pre-booked, private dining functions

Orders must be confirmed at least 2 days in advance

Dishes from this menu can be combined with others from our Japanese menu

### STARTERS

90 King Prawn Cocktail, Marie Rose Sauce, Cherry Tomatoes (GF) £12.00

91 Smoked Salmon Blini, Horseradish Cream, Avruga Caviar £14.00

92 Burrata, Heirloom Tomatoes, Basil Oil, Kalamata Olives (GF) £11.00

93 Hurley House Special Truffle & Porcini Pizza  
Buffalo Mozzarella, Black Truffle Purée, Porcini Bechamel, Parmesan and Rocket  
on Stone-ground Wholemeal Dough £14.50

94 Hurley House Special Goat's Cheese & Jalapeño Pizza  
Mozzarella, Goat's Cheese, Jalapeño and Sundried Tomatoes  
on Stone-ground Wholemeal Dough £14.50

95 Pan-seared Duck Foie Gras, Honey Balsamic Glaze, Fig Chutney, Toasted Brioche £27.50

### MAINS

100 Pan-seared Sea Bass Fillet, Sesame Crust, Garlic Polenta, Sicilian Pesto £29.50

101 Rare Tuna Steak, Sautéed Purple Potatoes, Green Beans, Red Wine Jus £27.50

102 Chipotle Lime Cauliflower Steak, Avocado, Sweetcorn Salsa (VG, GF) £15.50

103 Black Angus Ribeye Steak (360g - 12.7oz), French Fries, Grilled Plum Tomatoes,  
Green Peppercorn Sauce £42.00

104 Roast Chicken, Truffle Mash, Sautéed Asparagus, Thyme Jus £23.00

### DESSERTS

40 Chocolate and Raspberry Gâteau, Vanilla Ice Cream £8.50

41 Crème Brûlée, Seasonal Berries £8.50

42 Three Cheeses, Quince Jelly, Grapes, Crackers £9.00  
Lincolnshire Poacher, Cornish Blue, Waterloo

VAT is included at the current rate - An optional 12.5% service charge will be added to your bill

SOME OF THE ITEMS ON THE MENU CONTAIN ALLERGENS.  
PLEASE INFORM US OF ANY ALLERGIES WHEN ORDERING