



Private Dining Lunch Menus

Our private party lunch menus have been created by Daniel Richardson, our Head Chef, for private parties of ten or more. We would ask you to select the same course for all your guests choosing one dish for each course.

2 course set Lunch at **£26.00**

3 course set Lunch from **£34.00** per person Monday to Saturday
Sunday lunch from **£38.00** per person

(excluding supplements as indicated)

Coffee and chocolates at £6.00



Prices are per person and are fully inclusive of service and VAT
If they wish guests may leave gratuities at their discretion

We welcome children over the age of 6 years to Hartwell House

If you have any questions please contact the Special Events Team on 01296 746501

Email: events@hartwell-house.com

www.hartwell-house.com

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces

April 2017

Please select one first course for your party

1. Leek and potato soup, chive crème fraîche, toasted croutes (v)
2. Smoked fish mousse, soured vegetable salad, horseradish dressing
3. Confit of Scottish salmon, beetroot flavours, rocket salad
4. Confit of mackerel fillet, shaved fennel and cucumber salad, citrus crème fraîche
5. Terrine of slow poached ham hock, celeriac remoulade, lambs leaf salad
6. Pressed chicken terrine, pickled mushroom salad, creamy tarragon dressing
7. Goats cheese mousse with vine tomatoes, rocket salad, balsamic reduction (v)

Please select one main course for your party

1. Pan fried fillet of sea bream, ratatouille vegetables, pine nut polenta, pesto sauce
2. Cornish hake fillet, spinach and peas, Parisienne potatoes, citrus sauce
3. Pan roasted fillet of Scottish salmon, couscous, madras cauliflower chili, spring onion, roasted hazelnut
4. Breast of chicken, sautéed green beans, shallot, pancetta, butter fondant potato, chicken jus
5. Belly of pork, Savoy cabbage with pancetta, caramelized baby onions, fondant potato, pork jus
6. Shoulder croquette and rump of lamb, dauphinoise potato, green leaf vegetable, artichokes, lamb jus
7. Roasted rib of beef, Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables, red wine jus (**£4 supplement**)
8. Twice baked farmhouse cheese soufflé, roasted Mediterranean vegetables, balsamic reduction (v)
9. Wild mushroom and broad bean risotto, roasted leek, tarragon butter sauce (v)

Please select one desert for your party

1. Passion fruit crème brûlée, exotic fruit salad
2. Strawberry cheesecake, strawberry compote, bourbon vanilla ice cream
3. Dark chocolate tart, raspberry flavours, chocolate tuille (v)
4. Pavlova filled with lemon curd, poached fruit of the forest(v)
5. Cherry and cardamom parfait, dark chocolate creameux
6. Apricot mousse, rosemary and apricot ice cream
7. A Selection of British farmhouse cheeses, homemade jelly, chutney, bread, biscuits

Additional Courses - Side dishes £4.00 supplement per person

A selection of seasonal vegetables

Mixed side salad

Minted new potatoes

SPECIAL CANAPES

£6.00 per person

Innes goats cheese mousse, onion marmalade

Smoked fish mousse, citrus fennel

Indian spiced confit chicken, mango gel, micro coriander

Flaked ham hock and parsley, piccalilli

£8.00 per person

Cornish crab, mango, sweet chilli

Citrus cured and seared mackerel, soused cucumber

Aylesbury duck, cucumber, hoi sin sauce

Stilton cheese, pear crisp, walnut

£10.00 per person

Free range quail egg, asparagus, truffle oil

Duck liver, brioche, raspberry, pistachio

Smoked salmon, crème fraîche, caviar

Beef fillet, Reggiano Parmesan, micro rocket

£15.00 per person - cocktail cornets

Coronation chicken, golden sultana, toasted almond

Foie gras parfait, cherry and port

Cornish crab, Icelandic prawns, avocado, grapefruit

Forest mushroom, tarragon and Madeira fricassée, truffle

Scottish oak salmon, crème fraîche, caviar

£17.00 per person

Mini Yorkshire pudding, Oxfordshire beef

Sea scallop, tomato chutney, rosti potato

Skewered chicken satay

Duck liver, port jelly, brioche

Confit vine tomato, feta, olive

Smoked eel, cucumber, horseradish

Children's menu

Please select one starter, main and pudding

Melon and Parma ham

Tomato soup, croutons

Garlic bread

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Grilled chipolata sausage mash, vegetables

Chicken goujons, fries, salad

Cheeseburger, fries, salad

Lasagne, tomato salad

Fish goujons, peas, potatoes, lemon

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Fresh fruit salad

Vanilla ice cream, banana, chocolate sauce

Chocolate mousse, raspberry sorbet

Two courses £16.00

Three courses £20.00