



Private Dining Dinner Menus

Our private party dinner 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 menu for all your guests by choosing one dish from each course.



3 Course Set Dinner from £50.00

(excluding supplements as indicated)

Coffee and chocolates at £6.00



Prices 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. Cream of forest mushroom soup, truffle crème fraiche (v)
2. Confit Scottish salmon, shaved fennel, pomegranate and sunflower salad
3. Pan fried monkfish, caramelised cauliflower puree, golden raisin and shallot chutney
(£2.00 supplement)
4. Carpaccio of beef fillet, rocket and artichoke salad, port wine and balsamic reduction
5. Terrine of pressed pork and cured ham, homemade piccalilli
6. Twice baked farmhouse cheese soufflé, tomato and olive tapenade, rocket, balsamic reduction (v)
7. Leek and potato soup, chive crème fraîche, toasted croutes (v)
8. Goats cheese mousse, vine tomatoes and rocket salad, balsamic reduction (v)

Please select one main course for your party

1. Pan fried fillet of sea bream, creamed polenta, roasted Mediterranean vegetables, balsamic jus
2. Pan roasted fillet of cod on peas tartare, braised lettuce, parmentier potatoes, citrus sauce
3. Pan roasted halibut fillet, charred leeks, broad beans, cocotte potatoes, crab sauce
4. Roasted breast of chicken, bean cassoulet, pancetta, curly kale, pancetta crisp
5. Medallions of pork, dauphinoise potatoes, braised red cabbage, spinach, apple jus
6. Slow roasted fillet of beef, dauphinoise potato, green beans, sweet and sour onions, mushroom sauce
(£6 supplement)
7. Slow roasted cutlet, shoulder croquette of lamb, creamed potatoes, tender stem broccoli and butternut squash, lamb 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)

Available until October:

Aylesbury duckling, fondant potato, sautéed spinach, button onions, orange jus **(£4.00 Supplement)**

Please select one pudding course for your party

1. Passion fruit pavlova, exotic fruits, mango sorbet
2. Dark chocolate fondant, banoffee flavours
3. Raspberry mousse, coconut sponge, coconut sorbet
4. Blood orange cheese cake, orange salad, orange ice cream
5. Caramelized citrus tart, Valrhona Dulcey chocolate sorbet
6. White chocolate and vanilla parfait, poached cherries
7. A selection of British farmhouse cheeses served with homemade jelly, chutney, bread, biscuits

Additional Courses - Side dishes £4.00 supplement per person

1. A selection of seasonal vegetables
2. Mixed side salad
3. 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, parsley, piccalilli

£8.00 per person

Cornish crab, mango, sweet chilli
Citrus cured and seared mackerel, soured 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 fricassee, truffle
Scottish oak salmon, crème fraiche, 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

.xxx

Grilled chipolata sausage mash, vegetables
Chicken goujons, fries, salad
Cheeseburger, fries, salad
Lasagne, tomato salad
Fish goujons, peas, potatoes, lemon

.xxx

Fresh fruit salad
Vanilla ice cream, banana, chocolate sauce
Chocolate mousse, raspberry sorbet

Two courses £16.00

Three courses £20.00