



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

(excluding supplements as indicated)

Coffee and sweetmeats £6



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

We welcome children six years and over to Hartwell House

If you have any questions please contact the Special Events Team on 01296 746502

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.

May 2018

Please select one first course for your party

1. Cream of celeriac soup, truffle mascarpone, julienne of apple (v)
2. Cream of carrot soup, stem ginger crème fraiche, micro coriander (v)
3. Croquette of confit Aylesbury duck leg, caramelised orange, salted caramel walnut, frisee lettuce salad
4. Terrine of poached ham hock and parsley, piccalilli puree, toasted brioche
5. Confit fillet of Scottish salmon, avocado puree, quinoa cracker, pomegranate
6. Smoked haddock and chive arancini, spinach, cheese velouté
7. Flavours of beetroot, walnut sponge, yoghurt dressing (v)
8. Twice baked goats cheese soufflé, tomato salsa, balsamic caviar, micro rocket (v)

Please select one main course for your party

1. Fillet of Scottish salmon, herb crushed potatoes, tender stem broccoli, leeks, white wine fish sauce
2. Pan fried sea bass, potato and dill gnocchi, braised fennel, lemon butter sauce
3. Baked cod fillet, white bean and pancetta cassoulet, Roscoff onions
4. Roasted rump of lamb, potato fondant, sautéed green beans, confit vine tomatoes, shallot and mint salsa
5. Roasted breast of chicken breast, salt baked celeriac, celeriac puree, spinach, rosti potato, chicken jus
6. Tender loin of pork, dauphinoise potato, savoy cabbage with root vegetables and caraway, cider vinegar jus
7. Slow roasted fillet of beef, creamed potatoes, kale, pancetta, wild mushrooms, baby onion, red wine sauce (supplement £6)
8. Forest mushroom risotto, truffled mascarpone, rocket, Parmesan salad
9. Quorn, spinach, baby onions, Madeira pithivier, sautéed green beans, creamed potatoes, Madeira cream sauce

Available until September:

Aylesbury duckling with dauphinoise potato, sautéed spinach, button onions and orange jus

Please select one pudding course for your party

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

Additional Courses - Side dishes £4 supplement per person

1. A selection of seasonal vegetables
2. Mixed side salad
3. Minted new potatoes

CANAPE MENU

£5.50 per person

Innes goats cheese mousse, onion marmalade

Smoked fish mousse, citrus fennel

Indian spiced confit chicken with mango gel and micro coriander

Flaked ham hock and parsley with piccalilli

£7.50 per person

Cornish crab, mango and sweet chilli

Citrus cured and seared mackerel, soused cucumber

Aylesbury duck with cucumber and hoi sin sauce

Stilton cheese, pear crisp, walnut

£9.50 per person

Free range quail egg with asparagus, truffle oil

Duck liver, brioche, raspberry, pistachio

Smoked salmon, crème fraiche, caviar

Beef fillet, Reggiano Parmesan, micro rocket

£14.50 per person - Cocktail cornets

Coronation chicken, golden sultana, toasted almond

Beef tartare, micro rocket

Cornish crab, Icelandic prawns, avocado, grapefruit

Forest mushroom, tarragon and Madeira fricassee, truffle

Scottish oak salmon, crème fraiche, caviar

£16.50 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

Tomato soup with croutons

Melon pearls and Parma ham

Garlic bread with mixed salad

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Grilled sausages, creamed potatoes, vegetables, gravy

Pan roasted chicken breast, new potatoes, and green beans

Penne pasta with carbonara sauce, rocket and parmesan

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Banana split, vanilla ice cream, Chantilly cream,
chocolate sauce

Berry Eton mess, poached berries, cream and meringue

Selection of ice cream and sorbets

Two courses £15

Three courses £19