



## **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;*

3 course set Lunch from **£34** per person Monday to Saturday  
Sunday lunch from **£38** per person

*(excluding supplements as indicated)*

**Coffee and sweetmeats £5**



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 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](mailto:events@hartwell-house.com)

[www.hartwell-house.com](http://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 leek and potato soup with a warm potato salad (v)
2. Cream of sweetcorn soup, tarragon, crème fraiche, chorizo sausage
3. Cured fillet of Cornish mackerel, torched cucumber, fennel yoghurt pannacotta, crostini
4. Smoked trout mousse, smoked salmon cannelloni beetroot flavours, crème fraiche, Avrugar caviar
5. Salad of sliced smoked chicken breast, grapes, pickled baby onions, chicory
6. Terrine of flaked ham, capers and gherkins, plum chutney, rocket salad
7. Twice baked cheese soufflé, baby spinach and watercress salad, balsamic dressing (v)

**Please select one main course for your party**

1. Pan fried fillet of sea bream, creamed polenta, roasted aubergine, courgette, pepper, pesto sauce
2. Fillet of seabass, lemon and crab risotto, spinach, shellfish bisque sauce (**£2 supplement**)
3. Scottish salmon, saffron mash, confit tomato, bok choy, white wine herb sauce
4. Roasted breast of chicken, creamed potatoes, spinach, pancetta, baby onions, forest mushrooms, chicken jus
5. Rump of Oxfordshire lamb, fondant potato, creamed leeks, charred leek, confit tomato petals, lamb jus (**£2 supplement**)
6. Roasted sirloin of beef, Yorkshire pudding, roasted potatoes, cauliflower cheese, seasonal vegetables, red wine jus (**£4 supplement**)
7. Mascarpone and herb risotto, charred vegetables, confit tomato, rocket and parmesan salad (v)
8. Aubergine, coriander, pine nut bake, Mediterranean vegetables, balsamic reduction (v)

**Please select one pudding for your party**

1. Strawberry crème brûlée, crisp meringue, strawberry gel, shortbread biscuit
2. Lemon posset, poached raspberries, marshmallow, fennel biscotti
3. Treacle tart, blackcurrant curd, poached apple
4. Chocolate cheesecake, caramelised banana, banana ice cream
5. Pineapple parfait, dark chocolate soil, mango salsa
6. Selection of British cheese, homemade chutney, breads and biscuits

**Additional Courses - Side dishes £4 supplement per person**

A selection of seasonal vegetables

Mixed side salad

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  
Duck liver parfait, cherry and port  
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 first course, main and pudding*

Tomato soup with croutons  
Melon pearls and Parma ham  
Garlic bread with mixed salad

*xxx*

Grilled sausages, creamed potatoes, vegetables, gravy  
Pan roasted chicken breast, new potatoes, and green beans  
Penne pasta with carbonara sauce, rocket and parmesan

*xxx*

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**