



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;

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

(Excluding supplements as indicated)

Coffee and Sweetmeats at £6



Prices are fully inclusive of VAT

Please note that a discretionary 12.5% service charge will be added to your final account

We welcome children aged 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 2019

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

£6 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

£8 per person

Cornish crab, mango and sweet chilli

Citrus cured and seared mackerel, soured cucumber

Aylesbury duck with cucumber and hoi sin sauce Stilton cheese, pear crisp, walnut

£10 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

£15 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

£17 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

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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 & sorbets

Two courses £16 | Three courses £20