



Hartwell Buffet Menus

*Daniel Richardson our Head Chef, has created a daily buffet menu (for **eight** guests or more) to cater for all tastes, using where possible, fresh local produce and offering healthy options.*

The buffets will be served in the private dining rooms allocated, however, if you wish to continue meeting over lunch then working buffets are also available to be served in the meeting room.

Changes may be made to these menus if you wish and we will cost them to your choice.



Daily Buffet ~ £34

Working Buffet ~ £34

Dinner Buffet ~ £55

Prices are fully inclusive of VAT

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

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

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 746502

Email events@hartwell-house.com

www.hartwell-house.com

May 2018

Monday

Smoked haddock and chive quiche
Melon and ginger syrup
Hartwell cured Scottish salmon with
a mustard and herb crust

Salads

Mexican rice salad
Tomato and pepper pasta salad
Beetroot and onion salad
Endive, blue cheese and walnut salad
Mixed salad leaves and cress
Hummus, tzatziki, salsa,
mayonnaise, vinaigrette

xxx

Shepherd's Pie

served with cauliflower cheese
and seasonal green vegetables

xxx

Selection of diced cheese
Peeled sliced fresh fruit
Strawberry cheesecake
Strawberry coulis
Serving cream

xxx

Coffee, Tea and Infusions

£34 per person

Wednesday

Italian ham and figs
Pineapple, grape and kiwi sticks
Chorizo and chicken quiche

Salads

Caesar salad
Waldorf salad
Bombay potato salad
Cucumber Carpaccio and tomato salad
Mixed salad leaves and cress
Hummus, tzatziki, salsa, mayonnaise, vinaigrette

xxx

Pork medallion, glazed button onions

in Madeira cream sauce served with Parisienne
potatoes and green beans

xxx

Selection of diced cheese
Peeled sliced fresh fruit
Lemon meringue pie
Pouring cream and fruit coulis

xxx

Coffee, Tea and Infusions

£34 per person

Tuesday

Mushroom and tarragon quiche
Sliced oak smoked salmon, pea cress
and lemon wedges
Charcuterie platter

Salads

Coleslaw
Potato and chive salad
Tomato and mozzarella
Artichoke and pepper salad
Mixed salad leaves and cress
Hummus, tzatziki, salsa,
mayonnaise, vinaigrette

xxx

Beef Bourguignon

Served with creamed potatoes

xxx

Selection of diced cheese
Peeled sliced fresh fruit
Cherry and dark chocolate delice
Cream Chantilly
Fruit coulis

xxx

Coffee, Tea and Infusions

£34 per person

Thursday

Ham Hock terrine with piccalilli
Prawns bound in Marie Rose sauce and
crisp ice berg lettuce
Quiche Lorraine

Salads

Greek salad
Mushroom cous cous salad
Roasted vegetable salad
Mediterranean pasta salad
Mixed salad leaves and cress
Hummus, tzatziki, salsa, mayonnaise, vinaigrette

xxx

Sauté chicken, wild mushrooms
and cream sauce with braised rice

xxx

Selection of diced cheese
Peeled sliced fresh fruit
White chocolate mousse on orange sponge
Cream Chantilly

xxx

Coffee, Tea and Infusions

£34 per person

Friday

Feta cheese and sun dried tomato quiche
Oak smoked salmon with pea cress and
herb crème fraîche
Melon and Parma ham

Salads

Beetroot, carrot and apple salad
Salad niçoise
Apricot, almond and cumin cous cous salad
Celeriac remoulade salad
Mixed salad leaves and cress
Humus, tzatziki, salsa, mayonnaise, vinaigrette

xxx

Pan-fried fillet of Scottish salmon

with white wine and cream sauce
Seasonal vegetables with new potatoes

xxx

Selection of diced cheese
Peeled sliced fresh fruit
Passion fruit mousse with crisp meringue and vanilla
cream
Raspberry coulis

xxx

Coffee, Tea and Infusions

£34 per person

Working Buffet 1

Sandwiches filled with:

Roast beef, tomato and horseradish
Chicken, lettuce, mayo and avocado
Smoked salmon, cream cheese and cucumber
Egg and cress

xxx

Daily seasonal salads

xxx

Lamb kofta, cucumber and mint yoghurt
Salmon kebabs and walnut mayonnaise
Mushroom and tarragon quiche
Curried sausage rolls

Feta cheese, olive and cherry tomato sticks

Thai battered pawns

xxx

Mango pannacotta

Raspberry meringue crème Chantilly

Peeled fruit pieces

xxx

Coffee, Tea and Infusions

£34 per person

Working Buffet 2

Sandwiches filled with:

Chargrilled vegetables and mozzarella
Ham and Cheddar cheese and smoked
tomato chutney

Bacon, lettuce and tomato

Poached salmon and cucumber in crème fraiche

xxx

Daily seasonal salads

xxx

Smoked salmon and crab quiche
Chicken, pepper and thyme skewers
Mini beef burgers

Vegetable crudités and dips

Vine tomato, chargrilled vegetables and pesto pizza

Duck spring rolls

xxx

Vanilla cream, cherries and chocolate sponge

Lemon posset

Peeled fruit pieces

Xxx

Coffee, Tea and Infusions

£34 per person

Working Buffet 3

Sandwiches filled with:

Duck and hoi sin sauce

Prawn and Marie rose

Humus and roasted vegetables

Brie and cranberry

xxx

Daily seasonal salads

xxx

Beef and red pepper skewers

Mozzarella and sundried tomato sticks

Chicken and chorizo pizza

Fish goujons and tartare sauce

Vegetable crudités

Ham and onion quiche

xxx

Profiteroles and dark chocolate sauce

Eton Mess and seasonal berries

Peeled fruit pieces

xxx

Coffee, Tea and Infusions

£34 per person

Dinner Buffet Menu

(Minimum of 20 covers)

A selection of salami, cured and smoked meats

Terrine of confit truffled chicken

Smoked Scottish salmon, peppered mackerel
and trout fillets

xxx

Tomato Pasta salad

Caesar salad

Curried rice salad

Waldorf salad

Beetroot and onion salad

Cherry vine tomatoes

Green leaf salad

Rocket leaf and Parmesan Salad

Roasted vegetable and couscous salad

xxx

Pan-fried fillet of Scottish salmon, prawns and scallops in champagne sauce with spaghetti of vegetables

Sirloin of beef with roasted silver skin onions and wild mushroom jus

Roasted Mediterranean vegetables in a tomato and basil sauce

xxx

Minted new potatoes

xxx

Fresh fruit display

A selection of British cheeses with homemade
chutney, grapes, celery and biscuits

A collection of pudding glasses filled with lemon,
chocolate and fruit puddings

£55 per person