

AUTUMN EVENTS MENU

October & November 2017



STARTERS

coriander crusted venison carpaccio, hazelnut mayonnaise, wild honey, herb dressing
Lime Wood charcuterie board
smoked salmon, orange and tarragon
“coda uova affumicato”, radish, crackling & rye
beetroot tart, goats cheese, pickles, balsamic
young vegetable salad, ewes cheese, honey dressing (v)



MAINS

sirloin of beef, baby onions, creamed potato, pancetta, celery, mushroom ragout
chicken schnitzel, parmesan, rocket
royal bream, cauliflower, chili, garlic, capers
hake, Jerusalem artichoke, brown shrimp, preserved lemon
braised gnocchi, black cabbage, wild mushroom, parmesan, garlic (v)
risotto milanese (v)



DESSERTS

tiramisu
saffron poached pear, meringue, vanilla cream
chocolate mousse, cream, poached cherries
treacle tart, clotted cream
buttermilk pannacotta, blackberries, tarragon
English & Italian artisan cheese selection (£10 supplement)

£55 per guest

12 or more guests

Please choose 3 options per course from the above menu at £55.00 per guest
A pre-order is required no less than 10 working days before your event date

27 or more guests

Please choose 1 option per course from the menu above at £55.00 per guest
Your menu selection should be confirmed no less than 10 working days before your event date

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill
For more information on allergens, please speak to your server
Please inform one of the team if you have any dietary requirements

Kindly note for up to 12 guests, the full Hartnett Holder & Co a la carte menu is available to choose from on the night.

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STARTERS

Lime Wood charcuterie board
smoked salmon, orange & tarragon
beetroot tart, goats cheese, pickles, balsamic (v)



MAINS

chicken schnitzel, parmesan, rocket
royal bream, cauliflower, chili, garlic, capers
braised gnocchi, black cabbage, wild mushroom, parmesan, garlic (v)



DESSERTS

saffron poached pear, meringue, vanilla cream
chocolate mousse, cream, poached cherries
buttermilk pannacotta, blackberries, tarragon
English & Italian artisan cheese selection (*£10 Supplement*)

£35 per guest

12 or more guests

A pre-order is required no less than 10 working days before your event date

27 or more guests

Please choose 1 option per course from the menu above at £35 per guest

Your menu selection should be confirmed no less than 10 working days before your event date

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

For more information on allergens, please speak to your server

Please inform one of the team if you have any dietary requirements

Kindly note for up to 12 guests, the full Hartnett Holder & Co a la carte menu is available to choose from on the night.

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STARTERS

Lime Wood charcuterie board
smoked salmon, orange & tarragon
beetroot tart, goats cheese, pickles, balsamic (v)



MAINS

Glenarm Estate sirloin of beef, traditional garnish
chicken schnitzel, parmesan, rocket
royal bream, cauliflower, chili, garlic, capers
braised gnocchi, black cabbage, wild mushroom, parmesan, garlic (v)



DESSERTS

saffron poached pear, meringue, vanilla cream
chocolate mousse, cream, poached cherries
buttermilk pannacotta, blackberries, tarragon
English & Italian artisan cheese selection (*£10 Supplement*)

£37.50 per guest

12 or more guests

A pre-order is required no less than 10 working days before your event date

27 or more guests

Please choose 1 option per course from the menu above at £37.50 per guest

Your menu selection should be confirmed no less than 10 working days before your event date

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

For more information on allergens, please speak to your server

Please inform one of the team if you have any dietary requirements

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LITTLE NIPPERS MENU
Available for children aged 12 and under



STARTERS

anti-pasti - carrots, cheese, ham, cucumber, crusty bread
Heinz tomato soup
garlic bread



MAINS

fish fingers & chips
meatballs & spaghetti
sausage, beans & chips
mac 'n' cheese
fresh pasta with vine tomato or cheese sauces



DESSERTS

carrot tumble
banana split
selection of ice cream

2 courses - £12.50 per person
3 courses - £15.00 per person

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.
If you are happy with the food and service, we would suggest a 12.5% gratuity.