

# 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.