

AUTUMN EVENTS MENU

October & November 2017



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.