



HARTWELL HOUSE HOTEL

~SAMPLE Tasting Menu~

Confit fillet of Loch Duart salmon with avocado puree, tomato and radish salad and crisp rice wafer

xxx

Pan fried sea scallops with caramelised onion puree and homemade black pudding, bacon froth

xxx

Breast of wood pigeon with squash purée, chard and smoked Valrhona chuo chocolate sauce

xxx

Sydenham Grange Farm lamb roasted cutlet, braised shoulder and crispy sweetbreads with butternut squash puree, rosemary and potato gnocchi, chard, rosemary jus

xxx

Cherry parfait, with roasted cherries and Valrhona Manjari chocolate sauce

xxx

Clementine soufflé with blood orange sorbet and Grand Marnier sauce

£67.00 for six courses

£5.50 Coffee and sweetmeats

This tasting menu, if chosen, must be taken by all the guests at the table

**Our tariffs are fully inclusive of service and VAT.
If they wish guests may leave gratuities at their discretion.**

Special diets and allergies – whilst we will do our best to cater for our guests' specific requirements, we cannot guarantee that conformity will be 100% or accept responsibilities for any unintended deficiency or resultant reaction or illness, unless caused by our negligence

December 2012