



HART'S
HOTEL & KITCHEN

December Party Set Menu

£60 per person for 3 courses

Available for parties of 9+

Monday to Thursday 12 noon - 2.30pm & 5.30pm - 9.30pm

Friday & Saturday 12 noon - 2.30pm & 5.30pm - 10pm

Starters

Choose one dish:

Cream of Wild Mushroom Soup. Hambleton Rye Sourdough (GF*)

Salmon Gravadlax. Fennel & Orange Salad, Capers, Dill Soured Cream (GF)

Game Terrine. Piccalilli Purée, Toasted Sourdough (GF*)

Heritage Beetroot. Colsten Bassett, Chicory & Walnut Salad (GF)

Main Courses

Choose one dish:

Ballotine of Turkey. Fondant Potato, Brussels Sprouts, Braised Carrot, Pigs in Blankets, Kale, Maderia Sauce

Beef Shin Ragu. Homemade Tagliatelle, Shaved Parmesan

Poached Halibut. Red Pepper & Caper Stew, Fingerling Potatoes, Salty Fingers, Sauce Bouillabaisse

Pumpkin & Sage Risotto. Roasted Red Pepper, Crumbled Feta, Pine Nuts (V)

Side Dishes £5 each

Buttered Fingerling Potatoes & Sage | Sprout Tops & Pancetta | Cider & Cardamon Glazed Root Vegetables

Desserts

Choose one dish:

Dark Chocolate Delice. Salted Peanut Mousse, Peanut Brittle

Warmed Christmas Pudding. Cream Anglaise

Hambleton Bakery Tart. Winter Berries, Vanilla Gelato

Lemon & Passion Fruit Posset. Candied Citrus Peel, Lavender Shortbread

Please inform us of any allergies. We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat or dairy products.

(gf) Gluten free (gf*) Gluten free option available upon request
12.5% discretionary service charge will be added to your final bill.