

HART'S

Spring Party Menu A

Three-courses £32

Starters

Wild garlic velouté, poached hens egg
Spring mushroom raviolo, grappa sauce (v)
Terrine of ham hock & parsley, piccalilli

Mains

Braised shoulder of local lamb, Mediterranean vegetables, rosemary sauce
Roast Norfolk quail, Florentine raviolo
Honey-glazed halloumi, tempura vegetables, spiced lentils,
sweet tomato sauce (v)
Pan-fried fillet of sea bass, tomato & artichoke risotto

Desserts

Nougat glace, pink rhubarb
Chocolate soufflé, vanilla ice cream
Caramelised lemon tart

Available from 1st March to 31st May 2019

HART'S

Spring Party Menu B

Three-courses £40

Starters

Hot English asparagus, hollandaise sauce (v)

Chicken liver parfait, kumquats & sourdough

Marinated halibut, capers, orange & dill

Mains

Rump of lamb, braised fennel & pepper stew

Whole lemon sole, samphire, new potatoes

Morrel mushroom & Spring vegetable tagliatelle (v)

Honey roasted breast of duck, spiced lentils, pak choi

Desserts

Lemon soufflé, sorrel ice cream

Cardamom pannacotta, caramelised pineapple

Chocolate tart, orange sorbet

Available from 1st March to 31st May 2019

HART'S

Spring Party Menu C

Three-courses £48

Starters

Fricassée of morels and English asparagus (v)
Chicken liver parfait, pickled cherries & sourdough
Crab & apple salad, yuzu purée

Mains

Sirloin of Lincolnshire red beef, caramelised onions, red wine sauce
Tronçon of turbot, Spring vegetables, hollandaise sauce
Honey-glazed halloumi, tempura vegetables, sticky lentils &
sweet tomatoes (v)
Roast guinea fowl, wild garlic, thyme sauce

Desserts

Passion fruit soufflé, banana & passion fruit sorbet
Rhubarb terrine, ginger ice cream
Chocolate tart, orange sorbet

Available from 1st March to 31st May 2019