

HART'S

Winter Party Menu A

Three-courses £32

Starters

Hart's salad, quail egg, Parmesan (vo)

Ham hock ballotine, piccalilli, toasted sourdough

Beetroot cured salmon, lime crème fraiche, horseradish

Mains

Derbyshire lamb rump, roast garlic & mint bulgar wheat, burnt onion

Roast cod, cauliflower, hazelnut, lemon, spiced coconut sauce

Hart's tagliatelle, butternut squash, sage & Parmesan, cep mushrooms (v)

Roast Exton pheasant, confit root vegetables, sesame red cabbage

Desserts

Nougat glacé, pineapple, banana & passionfruit sorbet

Quince soufflé, vanilla ice cream

Chocolate tart, orange sorbet

(v) Vegetarian dish

(vo) These dishes can be made vegetarian. Please advise your waiter.

Available from 1st December 2018 until 28th February 2019
Throughout December traditional festive dishes will be available upon request.

HART'S

Winter Party Menu B

Three-courses £40

Starters

Chicken liver parfait, kumquats, toasted sourdough

Salt baked celeriac, apple, goats' curd, hazelnuts (v)

Sea bream terrine, sauce grelette, sea vegetables

Mains

Roast duck, spiced lentils, carrot & ginger, sesame red cabbage

Pan-fried cod, forestière mushrooms, shallot purée, smoked salsify

Honey-glazed halloumi, tempura vegetables, spiced lentils,
sweet tomato sauce (v)

Roast Exton pheasant, confit root vegetables, sesame red cabbage

Desserts

Baked egg custard tart, blueberry sorbet

Quince soufflé, vanilla ice cream

Chocolate pot, salted caramel, calamansi, orange sorbet

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HART'S

Winter Party Menu C

Three-courses £48

Starters

Chicken liver parfait, kumquats, toasted sourdough

Roast cep, smoked Burrata, brik pastry, ponzu (v)

Ceviche of halibut, orange, sea vegetables, soy & lime dressing

Mains

Wild sea bass, braised fennel, saffron potatoes, bouillabaisse sauce

Roast lamb, stewed peppers, orange couscous, tomato & capers

Honey-glazed halloumi, tempura vegetables, spiced lentils,
sweet tomato sauce (v)

Roast Exton pheasant, confit root vegetables, sesame red cabbage

Desserts

Lemon meringue tart, raspberry sorbet

Quince soufflé, vanilla & ginger ice cream

Chocolate fondant, pistachio ice cream

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