



## HARTWELL BUFFET MENUS

Executive Head Chef, has created a daily buffet menu (for eight guests or more) to cater for all tastes, using where possible, fresh local produce and offering healthy options.

The buffets will be served in the private dining rooms allocated, however, if you wish to continue meeting over lunch then working buffets are also available to be served in the meeting room.

Changes may be made to these menus if you wish and we will cost them to your choice.



**Daily Buffet ~ £34**

**Working Buffet ~ £34**

**Dinner Buffet ~ £50**

*Prices are per person and are fully inclusive of service & VAT  
If they wish guests may leave gratuities at their discretion*

### ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces

*We welcome children from the age of six years upwards at Hartwell House*

If you have any questions please contact the Special Events Team on:

+44 (0)1296 746502

[events@hartwell-house.com](mailto:events@hartwell-house.com)

[www.hartwell-house.com](http://www.hartwell-house.com)

July 2017

*MONDAY*

Smoked haddock and chive quiche  
Melon and ginger syrup  
Hartwell cured Scottish salmon with  
a mustard and herb crust

**Salads**

Mexican rice salad  
Tomato and pepper pasta salad  
Beetroot and onion salad  
Endive, blue cheese and walnut salad  
Mixed salad leaves and cress  
Hummus, tzatziki, salsa,  
mayonnaise, vinaigrette

*xxx*

**Lancashire hot pot**

served with cauliflower cheese  
and seasonal green vegetables

*xxx*

Selection of diced cheese  
Peeled sliced fresh fruit  
Strawberry cheesecake  
Strawberry coulis  
Serving cream

*xxx*

Coffee, Tea and Infusions

*WEDNESDAY*

Italian ham and figs  
Pineapple, grape and kiwi sticks  
Chorizo and chicken quiche

**Salads**

Caesar salad  
Waldorf salad  
Bombay potato salad  
Cucumber Carpaccio and tomato salad  
Mixed salad leaves and cress  
Hummus, tzatziki, salsa, mayonnaise,  
vinaigrette

*xxx*

**Pork medallion, glazed button onions**  
in Madeira cream sauce served with  
parisienne

potatoes and green beans

*xxx*

Selection of diced cheese  
Peeled sliced fresh fruit  
Lemon meringue pie  
Pouring cream and fruit coulis

*xxx*

*TUESDAY*

Mushroom and tarragon quiche  
Sliced oak smoked salmon, pea cress  
and lemon wedges  
Charcuterie platter

**Salads**

Coleslaw  
Potato and chive salad  
Tomato and mozzarella  
Artichoke and pepper salad  
Mixed salad leaves and cress  
Hummus, tzatziki, salsa,  
mayonnaise, vinaigrette

*xxx*

**Thai red monkfish and prawn curry**

Served with spaghetti of vegetables  
and steamed Thai jasmine rice

*xxx*

Selection of diced cheese  
Peeled sliced fresh fruit  
Cherry and dark chocolate delice  
Cream Chantilly  
Fruit coulis

*xxx*

Coffee, Tea and Infusions

*£34 per person*

*THURSDAY*

Sliced ham with pickled vegetables  
Prawns bound in marie rose sauce and  
crisp ice berg lettuce  
Quiche Lorraine

**Salads**

Greek salad  
Mushroom cous cous salad  
Roasted vegetable salad  
Mediterranean pasta salad  
Mixed salad leaves and cress  
Hummus, tzatziki, salsa, mayonnaise,  
vinaigrette

*xxx*

**Sauté chicken, wild mushrooms**  
and cream sauce with braised rice

*xxx*

Selection of diced cheese  
Peeled sliced fresh fruit  
White chocolate mousse on orange  
sponge  
Cream Chantilly

*xxx*

*FRIDAY*

Feta cheese and sun dried tomato quiche  
Oak smoked salmon with pea cress and  
Herb crème fraîche  
Melon and Parma ham

**Salads**

Beetroot, carrot and apple salad  
Salad Nicoise  
Apricot, almond and cumin cous cous  
salad  
Celeriac remoulade salad  
Mixed salad leaves and cress  
Humus, tzatziki, salsa, mayonnaise,  
vinaigrette

*xxx*

**Pan-fried fillet of Scottish salmon**  
with white wine and cream sauce  
Seasonal vegetables with new potatoes

*xxx*

Selection of diced cheese  
Peeled sliced fresh fruit  
Passion fruit mousse with crisp meringue  
and vanilla cream  
Raspberry coulis

*WORKING BUFFET ONE*

***Baguettes filled with:***

Roast beef, tomato and horseradish  
Chicken, lettuce, mayo and avocado  
Smoked salmon, cream cheese and  
cucumber  
Egg and cress

*xxx*

Daily seasonal salads

*xxx*

Lamb kofta, cucumber and mint  
yoghurt  
Salmon kebabs and walnut mayonnaise  
Mushroom and tarragon quiche  
Curried sausage rolls  
Feta cheese, olive and cherry tomato  
sticks  
Thai battered pawns  
*xxx*  
Mango panacotta  
Raspberry meringue crème Chantilly  
Peeled fruit pieces

*WORKING BUFFET TWO*

***Baguettes filled with:***

Chargrilled vegetables and mozzarella  
Ham and Cheddar cheese and smoked  
tomato chutney  
Bacon, lettuce and tomato  
Poached salmon and cucumber in crème  
fraiche

*xxx*

Daily seasonal salads

*xxx*

Smoked salmon and crab quiche  
Chicken satay and peanut sauce  
Mini beef burgers  
Vegetable crudités and dips  
Vine tomato, chargrilled vegetables and  
pesto pizza  
Duck spring rolls

*xxx*

Vanilla cream, cherries and chocolate  
sponge  
Lemon posset  
Peeled fruit pieces

*xxx*

Coffee, Tea and Infusions

## *WORKING BUFFET THREE*

### *Baguettes filled with:*

Duck and hoi sin sauce

Prawn and Marie rose

Humus and roasted vegetables

Brie and cranberry

*XXX*

Daily seasonal salads

*XXX*

Beef and red pepper skewers

Mozzarella and sundried tomato sticks

Chicken and chorizo pizza

Fish goujons and tatar sauce

Vegetable crudités

Ham and onion quiche

*XXX*

Profiteroles and dark chocolate sauce

Eton Mess and seasonal berries

Peeled fruit pieces

*XXX*

Coffee, Tea and Infusions

## *DINNER BUFFET MENU*

(Minimum of 20 covers)

A selection of salami, cured and smoked meats

Terrine of confit truffled chicken

Marinated seafood in a lemon and chive dressing

Smoked Scottish salmon, peppered mackerel  
and trout fillets

*XXX*

Chilled asparagus mayonnaise

Beetroot and onion salad

Curried rice salad

Waldorf salad

Beetroot and orange salad

Cherry vine tomatoes

Green leaf salad

Rocket leaf and Parmesan Salad

Roasted vegetable and couscous salad

*XXX*

Pan-fried fillet of Scottish salmon, sole, prawns and scallops in champagne sauce with spaghetti of vegetables

Mignons of beef with roasted silver skin onions and wild mushroom jus

Roasted Mediterranean vegetables in a tomato and basil sauce

*XXX*

Minted new potatoes

*XXX*

Fresh fruit display

**A selection of British cheeses** with homemade  
chutney, grapes, celery and biscuits

A collection of pudding glasses filled with lemon,  
chocolate and fruit puddings

*£50 per person*