

HARTSFIELD MANOR

B E T C H W O R T H • S U R R E Y

Private Dining Menu

Starters

Goat's cheese pannacotta, watercress salad, roasted pepper

Crab salad on sourdough toast

Fig & onion tart tatin, port wine glaze

Mains

Parma ham wrapped pork fillet, mustard cream sauce

Corn-fed chicken supreme, thyme jus

Roasted cod, garlic purée, tomato butter sauce

Wild mushroom and parmesan loaf, chilli garlic butter

*All main courses are served with chateaux potato
& seasonal vegetables*

Desserts

Chocolate torte, raspberry coulis

Green apple posset, caramel brittle

Warm almond tarte tatin, vanilla ice cream

£60 per person

Includes the following:

A glass of Prosecco on arrival

Three course meal with tea & coffee & chocolate mints

Room hire for 4 hours

Minimum 15 guests