

HARTSFIELD MANOR

BETCHWORTH • SURREY

# Restaurant

MENU

AUTUMN / WINTER 2024

Two course meal: £28 | Three course meal: £35

## Starters

Pan roasted pigeon supreme, quince compote, pancetta crisp **gf**

Baked Camembert, toasted rye bread, home cooked fruit chutney **v gf avail**

Confit rabbit and prune salad, brandy jelly, crispy lotus stem **gf**

Smoked trout, poached kumquat, celeriac remoulade, toasted bread **gf avail**

Crispy soya wings, black beans, rice crisps tostadas, spicy salsa **ve gf**

## Mains

Pan roasted corn fed chicken supreme, chestnut and wild mushroom ragout,  
sauté potato, red wine jus **gf**

Pan roasted 6oz venison haunch steak, roasted red pumpkin, black garlic orzo, juniper berry sauce

Rarebit topped cod loin, cep purée, crushed sweet potato, baby vegetables, smoked pepper coulis **gf**

Pumpkin ravioli, nut brown butter and sage, parmesan cheese **v**

Crispy tofu, oriental vegetables, red curry broth, rice noodles, toasted sesame seeds **ve gf avail**

## Desserts

Warm raspberry frangipane tart, vanilla ice cream **ve gf**

Salted caramel cheesecake, salted caramel ice cream **v**

Warm chocolate fondant, vanilla ice cream **v gf**

Classic tiramisu slice, coffee ice cream **v**

**v : vegetarian   ve : vegan   gf : gluten free   gf avail : available on request**

**Please advise your server if you suffer from any allergies or if you'd like to see our full allergens list**