



HATTON COURT
THE COTSWOLDS

Private Dining Menu

Soup of the Day (v)

Chicken Liver and Fois Gras Terrine, with Chutney & Hot Toast

Home Cured Gravdax, Lemon, House Mustard and Dill Dressing

Wild Mushroom Ravioli in a Truffle Cream

Tomato Tart, Rocket Salad, Pesto Dressing and Parmesan Shavings

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8oz Cotswold Sirloin Steak, Hand Cut Chips and Green Peppercorn Sauce

Braised Cotswold Lamb Shank, Creamed Potatoes, Seasonal Vegetables with a Redcurrant
and Rosemary Jus

Free Range Duck Breast, Stir Fry Vegetables, Rice and
Chinese Style Sauce

Fillets of Red Mullet on a Green Pea and Saffron Risotto

Roasted Mediterranean Vegetables and Buffalo Mozzarella, Tomato Pesto Dressing &
Rocket Salad

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Orange and Gran Marnier Crème Brulee with Tulle Biscuit

Chocolate Orange Mousse with Chantilly Cream

Lemon Tart with Italian Meringue, and a Fruit Coulis

Apple Tart Tatin with Vanilla Ice Cream

Selection of English and Continental Cheeses, Water Biscuits, Chutney & Grapes

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Coffee and Mints