



Sample Menu

HATTON COURT
THE COTSWOLDS

Starters

Our starters are all priced at £6.50

Leek & Potato Soup served with a Crusty Bread & Butter

Chicken and Ham Hock Terrine served with Toasted Brioche, Pickles & Chutney

Smoked Salmon, Pickles, Avocado Puree, Toasted Brown Bread

Antipasti Board served with Cured Meats, Olives, Artichoke, Feta Cheese and Home Made Bread

Mussels served in a White Wine, Garlic & Cream Sauce and Crusty Bread

Grilled Halloumi, Roast Vegetables, Olives, Balsamic Glaze

Goats Cheese Mousse, Sesame Seed Base, Beetroot and Salad

Mains

Our main courses are priced at £16.50

Pan Seared Chicken Breast, Bacon, Peas, Savoy Cabbage, New Potatoes

Braised Blade of Beef served with Creamy Mash and Seasonal Vegetables, in its own Braising Liquor

Roast Rump of Lamb served with Fondant, Butternut Squash Puree, Red Cabbage and Lamb Jus

Butternut Squash and Pearl Barley Risotto served with Baby Vegetables, Parmesan & Herb Oil

Seared Salmon Fillet served with Celeriac Puree, Tender Stem Broccoli & Shrimp Butter Sauce

Bread Crumbed Fillet of North Sea Haddock served with Twice Cooked Chips, Mushy Peas and
Homemade Tartar Sauce

Pan Fried Fillet of Sea Bass served with Crushed New Potatoes, Spinach and Lemon Cream Sauce

Roast Pork Belly, Pear Barley, Root Vegetables, Red Wine Jus

Desserts

Our Desserts are price a £5.95

Sticky Toffee Pudding

Chocolate & Cherry Tart

Crème Brûlée

Selection of Ice Cream

Raspberry Roulade

Cheeseboard