



PARTY MENU

DINE & DRINKS PACKAGE £99 PER PERSON

Package includes welcome glass of bubbly, house wines on table with 4 course dinner, open bar* from 9PM and live music entertainment.

BUBBLES & CANAPES

Mini Butternut Squash Arancini, with Truffle & Sage (GF) (PB)

Smoked Salmon Mousse, on a Blini with Caviar

Ham Hock, on Rye Toast with Mustard Mayo

Avocado Mini Tart, topped with a Lime & Coriander Salsa (GF) (PB)

STARTERS

Curried Parsnip and Apple Soup (PB)

Smoked Salmon, Cream Cheese and Prawn Roulade on Baby Salad and Lemon Dressing

Duck Liver Pate, Spiced Tomato Chutney, Rustic Sourdough Bread

Lemon Cous Cous, flavoured with Coriander, Sundried Tomato,

Parmesan on Roasted Auberge and a Pesto Dressing (PB)

MAINS

Fillet of Beef Wellington, Dauphinoise Potato and Red Wine Gravy
Backed Fillet of Halibut, Spinach and Spring Onion Potato Cake,
Samphire and Saffron Cream Sauce (GF)

Roasted Cauliflower, Butternut Squash and Sweet Potato in a Lentil Garlic and Thyme Rogue (GF) (PB)

DESSERTS

Raspberry Crème Brule, Amaretto Biscuits Chocolate & Coconut Tart, Vanilla Ice Cream (GF) (PB) Cheese and Biscuits

Single Gloucester, Carney Ash and Cotswold Brie, Chutney, Celery and Grapes

Dairy-free & gluten-free options available on request. (PB) plant based and vegetarian (GF) gluten free Please note we do not list all the ingredients.

If you have any food allergies, please feel free to discuss this with us in advance.

*Open Bar includes house wines, draughts, single measure spirits with minerals,
bottled beer and soft drinks from 9PM to 12.30PM

BOOKING TERMS

Pre Bookings & Pre Orders ONLY
£10 non refundable deposit per person taken at time of booking
Final payment due 1st December 2024
EMAIL: events@hatton-court.co.uk - Tel 01452 617412
Hatton Court Hotel, Upton Hill, Upton St Leonards, Gloucester, GL4 8DE

