



## HATFIELD HOUSE HOSPITALITY

### WEDDING MENU

Please select one choice and one vegetarian option per course for the entire party.  
Additional dietary requirements catered for if advised in advance.

#### STARTERS

Roasted tomato and red pepper puree, basil infused oil (v)

Chicken and black pudding terrine, piccalilli, red vein sorrel

Pressed satay chicken thigh, heritage carrot and cucumber salad, peanut and chilli dressing

Charred goats' cheese, beetroot, black olive tapenade, shallot dressing (v)

Blackberry and gin cured salmon, cucumber, pistachio, micro herb salad

Sun dried tomato arancini, shaved parmesan, garlic aioli, arrabiata sauce (v)

Heirloom tomato and candied beetroot salad, honey mustard dressing (v)

#### MAIN COURSE

Pan seared chicken breast, caramelized shallot mash, savoy cabbage, wild mushroom and chive velouté

Gressingham English Duck breast, sweet potato puree, calvo nero, braised baby vegetables, calvados jus

**£5 plus vat supplement per person**

Slow braised ox cheek, baby leek, horseradish mash, glazed roots, veal jus

Sirloin of beef, fondant potato, parsnip puree, stem broccoli, demi-glace

**£6 plus vat supplement per person**

Pressed lamb shoulder, root vegetables, crushed potatoes, hispi cabbage, minted jus

Rump of lamb, dauphinoise, purple sprouting broccoli, redcurrant puree, chantenay carrots  
lamb jus

**£6 plus vat supplement per person**

If you would like to know the allergens in our food and drink, please ask a member of staff.  
VAT chargeable at 20%



Crisp pork belly, braised red cabbage, baby carrot, crispy kale, cider mustard sauce

Pan fried Hake, sea salt and rosemary sautéed Jersey Royals, asparagus, broad beans with rocket and sweet pea pesto

Parsnip Gnocchi with sautéed garlic spinach, carrot crisp, parmesan shaving (v)

Herb crumbed stuffed aubergine, pecorino (v)

Stuffed portabello mushrooms, quinoa and tender stem salad with avocado dressing (ve)

## **DESSERT**

Sea salted caramel and chocolate tart, with mandarin suzette, amaretto cream

Passionfruit tart, meringue kisses, Chambord raspberries

Mango cheesecake, lime and coconut sorbet, mango pieces

Caramelised white chocolate mousse, shortbread thins, raspberries

Strawberry panacotta, mango and pineapple salsa

Coffee and hazelnut macaroon, kahula cream, blood orange sorbet