

HARTNOLL HOTEL



Autumn Dinner Specials Menu

2 Courses for £22.95

3 Courses for £27.95

Home Made Bread and Butter



Soup of the Day
(C,D,G)

Marinated and Charred Sea Bass Fillet, Scandinavian Potato Salad, Baby Herbs,
Pine Nut and Dijon Mustard Dressing (C,D,F,M,N)

Chicken Liver and Peppercorn Terrine, Red Onion Marmalade, Hazelnut and Date Crumb,
Sour Dough Toast (C,D,G)



Wild Mushroom, Blue Cheese and Spinach Pearl Barley Risotto with Watercress Salad (C,D,G,SD)

Pan Fried Sea Trout, Stir-fried Tender Stem Broccoli and Toasted Almonds, Saffron Potatoes,
Smoked Bacon Velouté (C,D,F,N,SD)

Elston Farm Maize Fed Chicken Breast, Boulangere Potatoes, Wilted Greens,
Chicken and white wine Sauce, Crispy Onions (C,D,SD,G)



Pear, Apple and Raisin Crumble with Butterscotch Ice Cream (E,D,G)

Hazelnut Chocolate Crème Brûlée, Mini Meringues and Praline Crunch (D,N,E,P,G)

Selection of Home Made Ice Creams & Sorbets
(Chocolate, Honeycomb or Vanilla Ice Cream or Blackcurrant, Lemon or Mango Sorbet)
(D,G,E,SD)