



HOTHORPE VENUES

Formal Served menus

Please select one menu for the entire party to choose from.
All pre orders are required at least 2 weeks in advance of the date of your event.

Menu A

£19 for 2 courses, £24 for 3 courses

Smoked salmon pate with Melba toast
Potato and Leek soup with (or without) bacon larders

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Hothorpe fish pie topped with cheddar and chive mash
Local pork and herb sausages on creamy mash potato with rich onion gravy
Feta, roasted red pepper and spinach penne paste, garlic bread

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Warm chocolate brownie with vanilla ice cream
Fresh fruit salad with raspberry sorbet

Menu B

£22.95 2 courses, £27.95 3 courses

Trio of melon, gin and blood orange sorbet, compressed melon
Smooth chicken liver pate, garden chutney and ciabatta toast

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Braised beef burgundy, pearl onions, smoked bacon in a red wine jus & creamy mash.
Shellfish linguine, white wine, tomato and chilli sauce
Chestnut mushroom, gruyere & spinach tart with roasted vegetable ratatouille

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Sticky toffee pudding, toffee sauce and vanilla ice cream
Fresh fruit Pavlova with Chantilly cream



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Menu C

£30 per person

Celeriac and apple soup with Red Leicester and Hothorpe Ale rarebit
Moules Mariniere, garlic toast

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Pan fried pork fillet wrapped in pancetta, black pudding, sage and Dijon potato puree, scrambler sauce,
blackened shallots

Pan fried Pollock fillet, with prawns in tomato, broad beans & saffron potato.
Beetroot and chickpea falafels, jewelled couscous, labneh

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Gingerbread, toasted marshmallow, toffee popcorn, banana ice
cream

Apple and Rhubarb Crème Brulee, shortbread fingers.

Menu D

£34 per person

Maple, mustard seed pork terrine, chipotle sauce, crisp scratchings
Cornish crab & salmon cake, chunky tartare sauce & dressed rocket.
Pea, pear and Watercress soup, minted crème fraiche, pea shoots

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Roasted Sirloin of beef, Yorkshire pudding, real roasties and port gravy
Pan fried salmon supreme, buttered samphire, bubble & squeak, pea & mint puree.
Spinach and Woodlands Mushroom Wellington, cheddar mash, onion gravy

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Cointreau panna cotta, chocolate orange sauce, pistachio biscotti,
Stilton, oat cakes and drunken sultanas



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Menu E

£38 per person

Crispy confit of duck, watermelon, pomegranate salad with raspberry vinegar dressing
Crispy fried chilli salt tofu, soya, ginger and coriander dressing
Pan seared scallops, sweet potato and saffron puree, chorizo, mango and mint salsa

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Beetroot & goats cheese gnocchi, spinach & hazelnut pesto, slow roast cherry tomatoes.
Roast rack of lamb, honey & herb crust, champ mash, green beans & rosemary jus
Fillet of seabass on bubble and squeak, white wine and clam sauce

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Dark chocolate delice, cherry compote, mascarpone cream
Hothorpe Cheese Plate, garden chutney, crackers

All menus include tea or coffee to be served after dessert

Please inform us of any dietary needs including allergies and intolerances. For severe and life threatening allergies please call Emily who will be happy to discuss ingredients and choices available.

Although we work to strict practices and guidelines we also operate very busy kitchens where many ingredients are, or have been previously, present so cannot guarantee 100% allergen free.