



Hazlewood Castle Hotel

PRIVATE DINING MENU SELECTOR

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We have created a selection of dishes that will hopefully cover everyone's tastes whilst enjoying our private dining facilities.

All of the items are individually priced and include the room hire charges. However, we ask that you pre-choose a set menu for your party prior to arrival.

If you cannot see your favourite dish, our chef will be delighted to create your own menu, in addition to discussing any concerns you may have regarding allergies.

STARTERS

Please select one of the following:

The Three Bears £8.50
Hot Smoked Salmon with Sweet Red Onions
and a Chive Yoghurt

Smoked Salmon £8.75
served with Traditional Accompaniments

Trio of Smoked Fish £8.95

Half a Galia Melon £5.95
served with Berry Compote, Mint & Sorbet

Traditional Melon & Parma Ham £6.50

The Italian Platter £9.25
Buffalo Mozzarella, Parma Ham with Roast
Tomatoes, Figs & Almond Oil

Mozzarella wrapped in Parma Ham £8.95
served warm on a bed of Ratatouille

Warm Tomato Consommé £5.50
with Cherry Tomatoes & Herb Oil

**Salad of Roast Pears, Yorkshire Blue
& Hazelnuts** £6.95

Grilled Mediterranean Vegetable Tian £6.50
served with Basil Oil & Balsamic Dressing

Confit Duck & Chicken Terrine £7.50
with Green Tomato Chutney

Quenelle of Smoked Chicken £7.00
with Spiced Potato Salad

The Hazlewood Prawn Cocktail £7.50

Hazlewood Caesar Salad £7.25
with Grilled Chicken, Baby Gem
& Parmesan



INTERMEDIATE COURSES

Please select one of the following:

French Onion Soup £5.50
with a Cheese Crouton

Coconut Sorbet £4.95
with a Mango Coulis

Leek & Potato Soup £5.50

Champagne Sorbet £4.95
with a White Peach Coulis

Roast Tomato & Red Pepper Soup £5.50
served with Ciabatta Croutons

Fillet of Plaice stuffed with Asparagus £11.50
with a White Wine Cream & Chives Sauce

Three Soups in a Bowl £5.50
Tomato, Mushroom & Spinach

Fillet of Brill £11.50
with Leeks and a Saffron Sauce

Cream of Carrot & Coriander Soup £5.50

Herb Crusted Salmon Fillet £11.50
with a Tartare Dressing



MAIN COURSES

All of our main courses include seasonal vegetables on the plate as well as potatoes.
If you would like to serve additional vegetables, please refer to the end of this section
to make your selection.

Please select one of the following:

Fillet of Cod £21.00

with Saffron Potatoes, Glazed Carrots, Sugar Snaps
and a White Wine Sauce

Sage Roasted Loin of Pork £19.00

with Glazed Apples, Spiced Cabbage
and Cocotte Potatoes

Supreme of Brill £20.50

with Spring Onion Mash, Baby Leeks & Saffron Cream

Roast Sirloin of Beef £24.50

with Yorkshire Pudding, Roast Vegetables & Potatoes

Fillet of Salmon £20.50

with Herb Crushed New Potatoes, French Beans
and a Red Pepper Essence

Rack of Lamb with a Herb Crust £23.75

and Honey Glazed Parsnips on Crushed New Potatoes

Roast Breast of Chicken £18.50

with Madeira Cream, French Beans & Pancetta

Cannon of Lamb £24.95

with Thyme Flavoured Potatoes, Rosemary
and Redcurrants

Supreme of Chicken £18.50

with a Tarragon Herb Crust & Turned Vegetables

Slow Braised Shank of Lamb £19.50

with Mashed Potatoes & Roast Root Vegetables

Roast Breast of Duck £22.50

with Spiced Red Cabbage, Roast Potatoes
and Redcurrant Jus

Fillet of Beef £25.50

with Sage Fried Potatoes, Orange Glazed Carrots
and Wild Mushrooms



VEGETARIAN OPTIONS

Please select one of the following:

Wild Mushroom Risotto (v) £18.00
with Tomato Stew and a Rocket & Orange Salad

Charred Vegetable Lasagne (open-style) (v) £18.00
with Garlic Cream & Spinach

Goat's Cheese Tart (v) £18.00
with Vegetable Ratatouille, Sweet & Sour Onions
and Pepper Oil

Thai Vegetable Curry (v) £18.00
with Jasmine Rice, Blackened Onions & Chilli Oil

ADDITIONAL VEGETABLES - all at £3.00 per person

Real Chips

Buttered Spinach

Dauphinoise Potatoes

Assorted Vegetables

Glazed Mediterranean Vegetables

Broccoli Hollandaise with Flaked
Toasted Almonds

Additional vegetables will be served family style.



DESSERT COURSES

Please select one of the following:

Profiteroles £6.95
with White & Dark Chocolate Sauce

Sticky Toffee Pudding £6.95
with a Ball of Toffee Ice Cream

Lemon Tart £6.95
with Frosted Redcurrants & Mascarpone Ice Cream

Chocolate & Orange Tart £6.95
with Citrus Syrup & Mascarpone Cream

Frozen Berries £6.95
with Hot White Chocolate Sauce

Steamed Treacle Sponge £6.95
with Double Cream Custard

Raspberry Frangipane Tart £6.95
with Mint Syrup & Vanilla Ice Cream

Apple & Sultana Crumble £6.95
with Mascarpone Ice Cream

Classical Crème Brulee £6.95
served with a Shortbread Biscuit

Tiramisu £6.95
The Classic Italian Pick-Me-Up

Summer Pudding £6.95
with Yoghurt, Raspberry Sauce & Mint

Apricot Bakewell Tart £6.95
with Pistachio Ice Cream

Spiced Apple Tart £6.95
with Pear Custard & Ice Cream

Rhubarb Crumble £6.95
with Double Cream Custard

Chocolate Bread & Butter Pudding £6.95
with Spiced Apricots

Coffee & Petits Fours £3.00