

etc.venues

The Hatton Hospitality Brochure

contents

breakfast menu

lunch menu

three course lunch menu

meze lunch menu

fork buffet

canapé menu

dinner menu

drinks

breakfast

At The Hatton we recognise that breakfast is one of the most important meals of the day, and in recognition of this our Chef has developed a variety of menus to suit any occasion.

We can cater for groups from as small as 10 to as large as 125. Breakfast meetings can be held in our comfortably finished Pearl restaurant from 7am in the morning. Breakfast buffets can be served to your room or in our break out space, it's up to you. And for something different breakfast canapés can be arranged.

breakfast menu

sit down breakfast

A choice of two items and fruit juice, tea, coffee and smoothies
for £15.95

Bacon and egg tortilla

Live yoghurt with granola and fresh berry compote

Bubble and squeak served with a poached egg

Homemade muesli

American style pancakes with blueberries
and fresh whipped cream

Oven-baked Welsh rarebit

breakfast menu

continental breakfast

Continental Buffet Breakfast £12.50 per person

Danish pastries

Croissants with preserves

Selection of cold meats

Selection of continental cheeses

Breads

Brioche

French loaf

Gluten Free

Fresh fruit juice, smoothies, tea and coffee

lunch

All our meals are prepared on site by our team of Chefs. We take great pride in preparing meals that are not only satisfying to eat but will keep you mentally alert all day.

Our buffet lunches are all served by one of the Chefs who earlier in the day created the meals. The Chef's are always happy to talk about the lunch offering as well as pass on the odd nutritional fact.

lunch menu

buffet lunch sample

Spiced carrot and coriander soup served with soured cream
(GF, DF, V)

Griddled chicken with mango salsa, candied banana
and sweet potato

Sweet potatoes have a low glycemic index so can be consumed by diabetics
(GF, DF)

Pan fried seabass with fennel pesto and tomato salad
Fennel can help digestion
(DF)

Oven baked stuff red pepper with feta, green olives
and cous-cous
(GF, V)

Fruit platter
(GF, DF, V)

Vanilla poached pears with a warm chocolate sauce
and vanilla ice cream
Chocolate is rich in magnesium, which helps your mind and body to relax
(GF, V)

three course lunch menu sample

Starter

Walnut and French bean salad with seared scallops
or

Plum tomato, basil and buffalo mozzarella tarts
with rocket and parmesan salad

Main

Roasted herb crusted lamb fillet with dauphinoise potatoes
seasonal vegetables and a tomato and rosemary sauce
or

Confit of salmon with pea purée and salsify
topped with a poached egg finished with a pea froth
or

Warm, roasted Mediterranean vegetables and haloumi
on griddled rosemary polenta

Dessert

Burnt orange and lemon tart with blackcurrant sorbet

£7.50 supplement to the day delegate rate

meze lunch menu

sample room-served meze menu

A Selection of:

Olives & creamy feta, served with crusty bread

Crusty rosemary sourdough loaf with olive oil and dukkah

House made hummus & beetroot dips with toasted pitta bread

Cured Mediterranean meats

Salad selection



Sambousak:

Filo pastry filled with minced lamb and pine nuts

Cigar Borek:

Feta cheese with parsley wrapped in a crisp filo case

Falafel with a minted, garlic yoghurt

Salmon caesar on black olive crostini

Cod, rosemary and pancetta skewers with lime aioli

fork buffet

Choice of one meat, fish and vegetarian dish. Fork buffets are also served with a variety of salads, cheese and biscuits as well as fruit salad
£35.00 per person

Meat Dishes

Sautéed beef in red wine, thyme and shallot jus
with herb gnocchi

Char-grilled chicken with avocado, rocket and basil salad

Lamb korma with fragrant rice poppadoms and onion bahjis

Fish Dishes

Sautéed tiger prawns with beanshoots, spring onion
with a peanut and chilli dressing

Tuna, green bean and olive salad with roasted tomatoes,
anchovies and caper berries

Mediterranean fish stew with peppers, aioli and crusty bread

Vegetarian

Oriental vegetable and noodle stir-fry

Vegetarian paella with mixed green salad

Baked falafel patties with yoghurt-tahini sauce
and tomato salad

canapé menu

Our canapé menus are hand made by our team of chefs, from the smallest detail using the finest ingredients. Wherever possible we use locally sourced ingredients from locally based suppliers.

canapé menu

Hot

Lamb burger with roquefort and red onion marmalade
on crisp fresh brioche

Toulouse sausage wrapped in homemade brioche

Miso shots with chicken satay

Salmon with saffron and caviar sauce

Pissaladiere (V)

Goats cheese beignet's with spicy tomato relish (V)

Baked baby potatoes with chorizo, olives, spring onion
and cream cheese

Cold

Herb rice paper rolls with peanut sauce (V)

Cucumber cups with bang bang chicken

Parma ham with mozzarella pearls fig and basil

Steamed prawns with papaya-honey salsa

Seared sesame tuna with pickled cucumber ribbons

White tomato mousse with olive foccacia (V)

Tandori chicken on mini naan bread with yoghurt raita

Choose three pieces of hot and three cold for £15.00 per person

Choose four pieces of hot and four cold for £19.00 per person

**Choose three pieces of hot and three cold, a selection of wraps
with a variety of meat, fish & vegetarian fillings as well as a
selection of sandwiches for £20.00 per person**

dinner

Our chef's work tirelessly all day to create a sumptuous feast fit for a king (or a discerning client).

dinner menu

sample four course

Starters

Duck breast with wilted greens, warm goats cheese
and walnut dressing

Double onion, cheese and potato pie with onion
and red wine dressing

Fresh herb broth served with fresh crusty bread

Mains

Herb crusted rack of lamb with seasonal vegetables

Wild salmon with warm lettuce and cucumber salad
and a vine tomato sauce

Fresh herb gnocchi with warm asparagus sauce

Desserts

Tropical fruit platter with lychee sorbet

Caramelised lemon tart with balsamic strawberries
and crème fraiche

Raspberry brulée with tamarillo sorbet

Selection of cheese and biscuits with homemade chutney

Still have room?

Selection of English cheeses and biscuits with homemade
tomato relish

Select one item per person per course £35.00

coffee and petit fours not included

drinks

wine cellar

White

Cuvee des Vignerons, VdP du Comte Tolosan, France	£13.00
A light easy drinking wine	
Kleine Zalze Bush Vines Chenin Blanc, SA	£14.70
A ripe, tropical fruit flavoured Chenin	
Pinot Grigio delle Venezie, Italy	£15.70
A light delicate fruit flavoured Pinot Grigio with an unoaked finish	
Vidal Estate Sauvignon Blanc, Marlborough, NZ	£17.00
Classic gooseberry & passion fruit aromas mingled with a crisp grassy flavour	
Wynns Chardonnay, Coonawarra, Australia	£18.95
A powerful Chardonnay character combined with increasingly subtle oak flavours	
Sancerre Les Collinettes, Joseph Mellot, France	£22.95
Stylish & crisp with classic blackcurrant leaves & gooseberry character	

Rosé

Pinot Grigio Rosato del Veneto, Italy	£15.30
Just off-dry with delicious peach & strawberry flavours	

Red

Cuvee des Vignerons, VdP de l'Herault, France	£13.00
A blend from South West France which produces a soft easy drinking style	
Etchart Privado Malbec, Valle de Cafayate, Argentina	£15.00
A crowd pleasing wine with plenty of ripe fruit, rich yet very soft & juicy	
Errazuriz 1870 Teno Black Merlot, Curico Valley, Chile	£16.00
A juicy plum fruit character which shows hints of oak & smooth tannins on the finish	
Barossa Valley Estate E Minor Shiraz, Australia	£17.50
A spicy character with strong varietal flavour together with well integrated oak & soft tannins	
Don Jacobo Crianza Rioja Tinto, Bodegas Corral, Spain	£18.95
A traditional red Rioja	
Bourgogne Pinot Noir Couvent des Jacobins, France	£23.95
This wine reflects the Louis Jadot style, being silky textured yet full of plump fruitiness	

wine cellar

Champagne

Piper-Heidsieck Brut, France	£34.95
Tattinger Brut Reserve, France	£41.95
Bollinger Special Cuvee Brut, France	£49.95

Sparkling

Codorniu Classico 1872 Brut, Cava, Spain	£14.95
Rocco Prosecco Brut, Conegliano e Valdobbiadene, Italy	£19.95

Beer

Peroni, Becks, Corona	£3.50
-----------------------	-------