



HAMBLETON HALL

FIRST AND MIDDLE COURSES

£16.00

Twice Baked Goats Cheese Soufflé

Salad of Rocket, Grape Chutney (v)

Fillet of Smoked Haddock

Kedgerie, Poached Hen's Egg

Galantine of Guinea Fowl, Piccalilli

Terrine of Beetroot, Horseradish Sorbet

Hambleton's Mixed Salad

Garden Vegetables, Truffle Oil Vinaigrette (v)

£19.00

Pan Fried Fillet of Mullet,

Citrus & Fennel

Tortellino of Colwick Cheese

Pumpkin Velouté (v)

Pan Fried Fillet of Seabass

Tomato & Artichoke Risotto

£24.00

All menus are subject to a discretionary service charge of 12.5%

HAMBLETON, OAKHAM, RUTLAND LE15 8TH

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Published July 2016



HAMBLETON HALL

Salad of Crab

Bloody Mary, Celery Sorbet

Tomato & Foie Gras

Green Tomato Chutney

Seared Scallops

Apple, Pickled Walnuts, Calvados Sauce

MAIN COURSES

£26.00

Fillet of Seabream

Tomato & Artichoke Risotto

Slow Cooked Blade of Beef

Caramelised Onions, Carrot Purée

Spiced Israeli Cous Cous

Baby Vegetables, Crispy Tapioca (v)

Assiette Italienne

Aubergine, Peppers, Olives & Artichokes (v)

Tartlet of Artichoke

Poached Egg, Nutmeg, Spinach & Hollandaise Sauce (v)

£28.00

Simply Roast Guinea Fowl

Bulgur Wheat, Caramelised Onions

Whole Grilled Lemon Sole

Soused Fennel, Basil Cous Cous

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Roast Corn Fed Chicken

Seasonal Risotto, Smoked Bacon, Grappa Sauce

Ballotine of Quail

Florentine Raviolo, Sauternes Sasuce

£38.00

Roast Breast of Great Dalby Duck

Spiced Lentils, Lemongrass Flavoured Sauce

Sirloin of Local Beef

Caramelised Shallots, Galette Potato, Glazed Carrots

Loin & Slow Cooked Breast of Lamb

Rosemary Sauce

Fillet of Turbot

Sea Vegetables

Venison, Pheasant, Partridge, Grouse etc are all available in season, please enquire

DESSERTS

£16.00

Classic Treacle Tart

Orange Sorbet

Apple Crumble Soufflé

Caramelised Lemon Tart

Raspberry Sorbet

Seasonal Eton Mess

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HAMBLETON HALL

£17.50

Hambleton's Tiramisu

Chocolate & Olive Oil Truffle

Baked Banana, Salted Caramel, Pistachios

Hot Passion Fruit Soufflé

Banana & Passion Fruit Sorbet

Lime Meringue Pie

Chocolate Sorbet

Pavé of White & Dark Chocolate

Raspberries

CHEESE

A plated selection of Cheese £13.75

Your own Cheese board £14.75

from which each guest makes his or her own choice

(for parties of up to 12 guests only)

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HAMBLETON HALL

SAMPLE TASTING MENU

(prepared for all your guests)

£92.00 per person

Taste of Lovage, Smoked Eel

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Garden Courgette Flower, Tomato, Artichoke Risotto

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Ballotine of Foie Gras, Gooseberry

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Seared Scallop, Turnip, Radish

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Loin & Breast of Lamb, Pepper Stew

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**Passion Fruit Soufflé,
Passion Fruit & Banana Ice Cream**

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Coffee & Sweet Delights

£4.75

**Our Tasting Menu changes with each season,
please do ask for a copy of our latest menu.**

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