

THE MITRE HAMPTON COURT

CHAMPAGNE & COCKTAIL HIGHLIGHTS

Delamotte brut, Champagne, France 125ml	10.50
Pimms N1 <i>Pimms N1, lemonade, cucumber, strawberries, mint, orange</i>	9.00
Vinopolitan <i>white wine, St Germain, lychee juice, lime juice, sugar</i>	9.50
Watermelon Julep <i>Havana 3yrs, Aperol, watermelon juice, mint, lime juice, sugar</i>	11.00
Aperol Spritz <i>Aperol, St Germain, soda water, prosecco</i>	10.50

SANDWICHES & SALADS

Mediterranean Quinoa Salad <i>mint and pomegranate (Vegan)</i>	8.00
Grilled Chicken Caesar Salad <i>parmesan, anchovies</i>	12.50
Miso Shrimps and Pineapple Couscous Salad	10.50
Croque Monsieur <i>salad and French fries</i>	12.50
Open Avocado, Chicken and Grilled Focaccia Bread Sandwich	12.50
Grilled Halloumi Toastie <i>aubergine, red pepper chutney, Rye bread, French fries</i>	12.50

SET MENU

Soup of the Day

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Pan Fried Hake

sautéed potatoes, char-grilled vegetables, Mediterranean dressing

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Summer Fruit Eton Mess

(vegan)

2 COURSES 15.00 3 COURSES 18.00

Available lunch & dinner Monday - Friday

NIBBLES

Bread & Butter	3.00	Hummous and seasonal vegetables	7.00
Chicken Wings	6.00	Mixed nuts	3.50
Olives	4.00	Arancini	6.00

STARTERS

Soup of the Day	7.50
Tomato and Red Onion Tart <i>(vegan)</i>	7.50
Ham Hock and Pea Terrine <i>sourdough toast</i>	8.00
Octopus Esaceche <i>Jersey royal potatoes</i>	9.00
Goat's Cheese Pannacotta <i>fig salad</i>	9.00

MAINS

Pan fried Hake <i>sautéed potatoes, asparagus, Mediterranean dressing</i>	17.50
Herb Crushed Lamb Skewers <i>minted crushed potatoes</i>	16.50
Pan Fried Plaice <i>samphire, brown shrimps and brown butter</i>	16.50
Nutty Watercress Pesto, Wild Mushrooms, Tagliatelle <i>(V)</i>	12.50
Confit Duck Leg <i>fondant potato, kohlrabi & chorizo salad</i>	17.50
Beer Battered Fish & Chips <i>mushy peas, tartare sauce</i>	14.50

THE GRILL

Onglet <i>pepercorn sauce</i>	16.00
The Mitre Chicken Burger <i>house pickles, smoked bacon, Applewood cheddar and French fries</i>	14.00
The Mitre Dirty Burger <i>house pickles, smoked bacon, cheddar and French fries</i>	14.00
Pork Rib <i>burnt apple sauce, whole grilled sweet potato</i>	15.50

SIDES

French Fries	4.00	Seasonal Vegetables	4.00
Tomatoes and Red Onions	4.00	Rocket and Parmesan Salad	4.00

DESSERTS

Champagne Poached Peach <i>madeleine, vanilla mascarpone</i>	6.50
Strawberry and Pistachio Tart <i>strawberry sorbet</i>	6.50
Chocolate Fondant <i>Mascarpone ice cream</i>	7.50
Summer Fruit Eton Mess <i>(vegan)</i>	6.50
Selection of Ice Creams and Sorbets	6.50
Selection of British Cheeses	9.50

OUR FAMOUS MADELEINE RECIPE

4 eggs
125g flour
4g salt
2 yolks

5g yeast
1 vanilla pod
135g sugar
150g butter

rest in the fridge overnight.

- Mix all eggs together and add slowly the sugar. Beat them until they start to froth.
- Mix the flour, the yeast and the salt all together and warm up the butter until it is fully melted. Keep the butter warm.
- Pour the flour over the eggs-sugar mix and whisk until smooth. Perfume the mix with the vanilla pod and finally add the warm melted butter. Let it
- Pre-heat the oven at 210°, butter the mould and pour with a piping bag into the mould. Be careful to do not fill them up too much as they will raise.
- As soon as the edges of the madeleine turn gold after a few minutes of cooking, turn off the oven without opening the door and wait for the head to rise.
- Turn-on again the oven at 190° and finish slowly to cook them until they become golden brown.
- Remove the madeleines from the mould, leave them to rest on the edge to avoid any condensation.
- Enjoy!!!

Celebrate the Christmas period with friends, family and colleagues at The Mitre. Our beautiful hotel in Hampton Court is perfect for festive celebrations, Christmas Day dinner and New Year's Eve.

For more information visit www.mitrehamptoncourt.com