

# 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

Salad of Woodland Mushroom Gnocchi <i>truffle dressing</i>	11.50
Grilled Chicken Caesar Salad <i>parmesan, anchovies</i>	12.50
Croque-Monsieur <i>salad and French fries</i>	12.50
Open Avocado and Chicken <i>grilled focaccia bread sandwich, fries</i>	12.50

## BBQ MENU

*All our dishes are served with coleslaw*

Cumberland Sausage and Chorizo Sausage	9.00
Duo of Lamb and Chicken Skewers	13.00
ST Louis Slow Cooked Ribs	13.50
Prawns Skewers	11.00
Grilled Whole Sea Bream	16.00
Grilled Halloumi <i>rocket salad</i>	10.00

*Available on Saturday and Sunday*

## NIBBLES

Artisan Bread	3.00	Cocktail Sausage <i>honey mustard</i>	6.00
Chicken Wings	6.00	Mixed nuts	3.00
Olives	4.00		

## 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
Salmon Rilette <i>soused fennel, cucumber, lemon oil</i>	9.00
Whole Baked Camembert <i>rosemary, garlic French stick</i>	7.30

## MAINS

Pan fried Hake <i>sautéed potatoes, char-grilled vegetables, Mediterranean dressing</i>	17.95
Roasted Lamb Rump <i>creamed potato, beans</i>	18.95
The Mitre Fish Cake <i>chive butter seasonal salad</i>	14.50
Confit Duck Leg <i>white bean, cassoulet marjeram</i>	17.50
Beer Battered Fish and Chips <i>mushy peas, tartare sauce</i>	14.50
Tagliatelle of Peas and Asparagus <i>add chorizo</i>	12.50 3.00

## 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, mash</i>	16.00

## SIDES

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

## DESSERTS

Champagne Poached Peach <i>madeleine, vanilla mascarpone</i>	6.50
Strawberry Trifle <i>toasted almonds</i>	6.50
Chocolate Tart <i>raspberry sorbet</i>	6.50
Selection of Ice Creams and Sorbets	6.50
Selection of British Cheeses	9.50

## OUR FAMOUS MADELEINE RECIPE

4 eggs	5g yeast	rest in the fridge overnight.
125g flour	1 vanilla pod	4. 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.
4g salt	135g sugar	5. 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.
2 yolks	150g butter	6. Turn-on again the oven at 190° and finish slowly to cook them until they become golden brown.
1. Mix all eggs together and add slowly the sugar. Beat them until they start to froth.		7. Remove the madeleines from the mould, leave them to rest on the edge to avoid any condensation.
2. Mix the flour, the yeast and the salt all together and warm up the butter until it is fully melted. Keep the butter warm.		8. Enjoy!!!
3. 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		

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](http://www.mitrehamptoncourt.com)