



CHRISTMAS & NEW YEAR
2018/19

HART'S HOTEL & RESTAURANT

Hart's is an award-winning independent hotel and restaurant located in the heart of Nottingham City Centre, on the old ramparts of Nottingham Castle.

The combination of award-winning food and expertly selected wines will undoubtedly ensure a Christmas party to be remembered.

VOTED BEST FINE DINING AND BEST OVERALL WINNER AT THE NOTTINGHAM POST FOOD AND DRINKS AWARDS 2016.





WHY NOT MAKE A NIGHT OF IT?
STAY OVERNIGHT WITH A VERY
SPECIAL ROOM RATE FROM £119.

CALL 0115 988 1900
OR EMAIL: RECEPTION@HARTSHOTEL.CO.UK

PRIVATE DINING

If you're looking to host a private event during the festive period, why not consider Hart's Upstairs? Its Nottingham's favourite meeting point and perfect to host colleagues or clients, for whom quality of food, wine and service are a priority.

Hart's Upstairs can seat a minimum of 25 and up to a maximum of 100 guests for a sit-down meal. See our various options available.

Why not head to our bar before or after your meal for a festive cocktail?

WE WILL TAILOR OUR SERVICE TO MEET
YOUR REQUIREMENTS

CONTACT SALLY THORNHILL,
EVENTS MANAGER 0115 988 1900

LUNCH PARTY MENU IN HART'S UPSTAIRS

3-course set lunch menu available during December.
£25.00 per person.

- Gin & tonic cured salmon, pickled cucumber, dill crème fraiche
- Local free range roast turkey, traditional accompaniments
- Christmas pudding soufflé, Brandy ice cream
- Coffee





SET DINNER IN HART'S UPSTAIRS

If you would like less fuss, you can choose from one of the 3-course set dinner menus which are available during December.

Vegetarian alternative available upon request.

CHRISTMAS SET DINNER MENU 1

£32.00 per person

- Wild mushroom fricassée, toasted sourdough
- Slow roast pork belly, cider leeks, creamed mash, apple sauce
- Glazed lemon meringue, raspberry sorbet

CHRISTMAS SET DINNER MENU 2

£34.00 per person

- Hart's freshwater prawn cocktail
- Hart's local free range turkey, traditional accompaniments
- Baked vanilla cheesecake, winter fruit compôte

EVENING PARTY MENU IN HART'S UPSTAIRS

3-course A la Carte menu available during December.
Choose three starters, mains and desserts from the menu below and ask your guests to pre-order.
A table plan is required for this option.

STARTERS

- Celeriac & white bean velouté, apple & rosemary (v) £7.50
- Chicken liver parfait, kumquat, toasted sourdough £8.50
- Beetroot cured salmon, horseradish & dill £8.50
- Smoked haddock, poached egg, saffron hollandaise £9.50
- Twice baked goats' cheese soufflé, apple & walnut salad (v) £8.50

MAIN COURSE

- Local free range turkey, traditional accompaniments £18.00
- Braised blade of beef, mushrooms, confit shallots, glazed carrots, potato terrine £18.95
- Roast rump of lamb (served medium), garlic & rosemary potatoes, salt baked root vegetables £21.00
- Pan fried sea bream, tomato & basil risotto, sweet peppers, caper salsa £18.00
- Butternut squash risotto, crispy sage, sage oil (v) £16.95

DESSERT

- Christmas pudding, Brandy sauce £7.50
- Treacle tart, mascarpone ice cream £8.50
- Chocolate & praline parfait, passion fruit sorbet £8.95
- Bramley apple crumble, calvados ice cream £8.00
- Hart's winter fruit salad £8.50



EVENTS AT HART'S

Each event is unique and guests requirements vary. We believe that it is important that you dictate exactly what you want to have at your party and are not constrained by ready-made packages; we can tailor the event to suit you and can source a variety of entertainment from live bands to magicians and DJs.

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HART'S CANAPÉS

If you are looking to host a drinks reception we can accommodate 110 standing in Hart's Upstairs. All our canapés are home-made using only the freshest ingredients.

LIGHTER CANAPÉ MENU

We allow two portions of each choice per person

- Fish goujons, tartare sauce
- Shepherd's pie
- Blinis with smoked salmon
- Prawn cocktail on gem leaf
- Pimento, Parmesan, olive & basil croquette
- Lincolnshire Poacher cheese puffs
- Bresaola with artichokes, truffle mayonnaise, sourdough croutons
- Beetroot & goats' cheese meringues (v)
- Mini bangers and mash
- Ham hock ballotine, piccalilli
- Potato crisps, balsamic vinegar, tomato powder

£12.50 per person - select four options

£14.50 per person - select five options

£16.50 per person - select six options

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FULL DRINKS PACKAGES ARE
AVAILABLE UPON REQUEST.

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EVENTS MANAGER 0115 988 1900



SUBSTANTIAL CANAPÉ MENU

- Crispy duck dumplings, plum sauce
- Goats' cheese beignet (v)
- Sesame prawn toast
- Demitasse of soup (v)
- Mini risotto (v)
- Hart's prawn cocktail served on a green leaf
- Gazpacho shots (served in a shot glass,
1 per person) (v)
- Panzanella croutons

- Crudités with dips
- Mini satay chicken skewers
- Dickinson & Morris hot dogs
served on Hambleton Bakery buns
- Seared tuna skewers, guacamole dip
- Mini sheppard/cottage pie tartlet
- Mini quiches
- Smoked salmon blinis, crème fraiche, caviar

£16.00 per person – select four options

£20.00 per person – select five options

£24.00 per person – select six options

PARTY ORGANISER REWARD

Hold your party for a minimum of 25 people during December and the party organiser will be rewarded with a £20 gift voucher to spend in Hart's Restaurant in January 2019.

Quote 'Party Organiser' on booking and your voucher will be awarded on the night of your party.

Offer applies to tables of 25 or more dining from the Christmas menus (excludes Friday and Saturday bookings).

OFFER APPLIES TO BOOKINGS IN
HART'S UPSTAIRS AND HART'S RESTAURANT.



CHRISTMAS PARTY NIGHT
IN HART'S UPSTAIRS
7.30PM WEDNESDAY 12TH DECEMBER

Celebrate Christmas with your colleagues, friends or family by joining us for a evening of live music from Hart's favourite Campbell Bass.


Enjoy an arrival drink and a 3-course festive menu.
Tickets £39.50 per person

- Prosecco & nibbles
- Twice baked goats' cheese soufflé, apple & walnut salad (v)
- Local free range turkey, pork & apricot stuffing, traditional accompaniments
- Treacle tart, mascarpone ice cream
- Coffee & mince pies

Vegetarian alternative available upon request.

Full payment is required in advance to secure reservation. Please advise of any special dietary requirements. Seating will be on shared tables of 10.

Dates are also available for private parties. To ensure your preferred date is available early booking is recommended.



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OUR GIFT VOUCHERS MAKE THE
PERFECT CHRISTMAS GIFT FOR FOOD
AND WINE LOVERS.

TO BOOK CALL 0115 988 1900
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HART'S RESTAURANT

If you are looking for a more relaxed get-together or have smaller numbers our 88-seater award-winning restaurant is the perfect place to celebrate Christmas with colleagues or friends. Our professional, friendly team will make your guests feel welcome and relaxed.

Our private dining room is also available for a more intimate celebration for up to 16 people.

Why not head to our bar before or after your meal for a festive cocktail?

Are you booking for 12 people or over?

Our party menus are priced from £32 for 3-courses.

A pre-order is required.

£100 deposit is required to secure private dining room or for any bookings for 4 and over in the restaurant during December.

TO MAKE YOUR TABLE RESERVATION

CALL 0115 988 1900

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★ DECEMBER PARTY MENU A

Three-courses £32

★ STARTERS

- Hart's salad, quail egg, Parmesan (vo)
- Ham hock ballotine, piccalilli, toasted sourdough
- Beetroot cured salmon, lime crème fraiche, horseradish

★ MAINS

- Derbyshire lamb rump, roast garlic & mint bulgar wheat, burnt onion
- Roast cod, cauliflower, hazelnut, lemon, spiced coconut sauce

- Hart's tagliatelle, butternut squash, sage & Parmesan, cep mushrooms (v)
- Roast Exton pheasant, confit root vegetables, sesame red cabbage

DESSERTS

- Nougat glacé, pineapple, banana & passionfruit sorbet
- Quince soufflé, vanilla ice cream
- Chocolate tart, orange sorbet

(v) Vegetarian dish (vo) These dishes can be made vegetarian. Please advise on your pre-order form.

Available from 1st December 2018.

Throughout December traditional festive dishes will be available upon request.

DECEMBER PARTY MENU B

Three-courses £40

STARTERS

- Chicken liver parfait, kumquats, toasted sourdough
- Salt baked celeriac, apple, goats' curd, hazelnuts (v)
- Sea bream terrine, sauce grelette, sea vegetables

MAINS

- Roast duck, spiced lentils, carrot & ginger, sesame red cabbage
- Pan-fried cod, forestière mushrooms, shallot purée, smoked salsify

- Honey-glazed halloumi, tempura vegetables, spiced lentils, sweet tomato sauce (v)
- Roast Exton pheasant, confit root vegetables, sesame red cabbage

DESSERTS

- Baked egg custard tart, blueberry sorbet
- Quince soufflé, vanilla ice cream
- Chocolate pot, salted caramel, calamansi, orange sorbet



DECEMBER PARTY MENU C

Three-courses £48

STARTERS

- Chicken liver parfait, kumquats, toasted sourdough
- Roast cep, smoked Burrata, brik pastry, ponzu (v)
- Ceviche of halibut, orange, sea vegetables, soy & lime dressing

MAINS

- Wild sea bass, braised fennel, saffron potatoes, bouillabaisse sauce
- Roast lamb, stewed peppers, orange couscous, tomato & capers

- Honey-glazed halloumi, tempura vegetables, spiced lentils, sweet tomato sauce (v)
- Roast Exton pheasant, confit root vegetables, sesame red cabbage

DESSERTS

- Lemon meringue tart, raspberry sorbet
- Quince soufflé, vanilla & ginger ice cream
- Chocolate fondant, pistachio ice cream

(v) Vegetarian dish (vo) These dishes can be made vegetarian. Please advise on your pre-order form.

Available from 1st December 2018.

Throughout December traditional festive dishes will be available upon request.

FESTIVE AFTERNOON TEA

Enjoy afternoon tea in the restaurant which will feature all the Christmas classics and definitely get you in the festive spirit.

Available from 1st December to 24th December.

- Turkey breast & stuffing
- French brie & cranberry
- Scottish smoked salmon & lemon crème fraîche
- Roast sirloin of beef & creamed horseradish
- Served with a selection of festive sweet treats from the award-winning Hambleton Bakery
- Selection of Jing Tea

Served 12pm- 4.30pm

Advanced bookings only – £23.95 per person

Afternoon tea with mulled wine or Prosecco

£29.95 per person

Afternoon tea with René Beaudouin Champagne

£32.95 per person

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TO MAKE YOUR RESERVATION
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CHRISTMAS DAY LUNCHEON
HART'S RESTAURANT
TUESDAY 25TH DECEMBER

Make it a hassle free Christmas Day this year and bring the family for a delicious Christmas Day Lunch without any cooking or cleaning.

Enjoy a sumptuous 7-course menu in our award-winning restaurant. A bespoke drinks package will be available upon request.

Adults £115 per person, £75 Under 10s

- A glass of René Beaudouin Champagne on arrival
- Prince Blue pumpkin & Parmesan velouté
- Sea bass 'tartare'
- Mrs Botterill's free range turkey, traditional accompaniments
- Chocolate & salt caramel pavé, banana & passionfruit sorbet
- A taste of Christmas pudding, Brandy sauce
- Vacherin & Cropwell Bishop Stilton
- Coffee & petit fours

Vegetarian menu available upon request.

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ADVANCE TO SECURE RESERVATION.

PLEASE ADVISE OF ANY SPECIAL
DIETARY REQUIREMENTS.

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BOXING DAY LUNCHEON
HART'S RESTAURANT
WEDNESDAY 26TH DECEMBER

Enjoy a relaxed 3-course lunch in our
award-winning restaurant.

£55 per person

STARTERS

- Salt baked celeriac, goats' curd, apple, hazelnuts (v)
- Chicken liver parfait, kumquats, toasted sourdough
- Prince Blue pumpkin & Parmesan velouté
- Griddled prawns, saffron aioli
- Beetroot cured salmon, orange, horseradish, sea vegetables

MAINS

- Loin of venison, fondant bakes vegetables, garlic potatoes, chocolate sauce
- Sea bass, braised fennel, spiced cous cous, red pepper & chilli salsa
- Local free range turkey, traditional accompaniments
- Roast sirloin of beef, Yorkshire pudding, horseradish hollandaise
- Hart's pie, goats' cheese, butternut squash, chestnut & sage (v)

DESSERTS

- Hot chocolate fondant, pistachio ice cream
- Apple crumble soufflé, vanilla ice cream
- Christmas pudding, Brandy cream
- Caramelised lemon tart, orange sorbet
- Selection of English & French cheeses

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IN ADVANCE TO SECURE RESERVATION.

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DIETARY REQUIREMENTS.

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CELEBRATE
NEW YEAR'S EVE 2019
AT HART'S



NEW YEAR'S EVE CELEBRATION
HART'S UPSTAIRS
MONDAY 31ST DECEMBER

See in 2019 with friends and family with live music from Campbell Bass. Enjoy a glass of Champagne on arrival followed by a 6-course menu.

Arrival 7.30pm

Dinner served from 8pm

Bar and music until 1.30am

Dress code: Black tie

Tickets £99 per person

- Glass of Champagne on arrival
- Celeriac & white bean velouté, winter truffle
- Sea bass 'tartare'
- Beef Wellington, braised shallot, smoked potato, horseradish
- Yoghurt parfait, lime & raspberries, wood sorrel
- Vacherin & Cropwell Bishop Stilton
- Coffee & petit fours

Vegetarian menu available upon request.

Seating will be on shared tables of 10.

Please note, we are also serving a special New Year's Eve menu in our award-winning Hart's Restaurant.

Please specify on booking, which you wish to attend.

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NEW YEAR'S EVE
HART'S RESTAURANT
MONDAY 31ST DECEMBER

Full A la carte menu available in our award-winning restaurant. Reservations available from 6pm.
A bespoke drinks package will be available upon request.
£65 per person

Deposit required to secure reservation – see terms and conditions. Please advise of any special dietary requirements.

Please note, there is no entertainment in the restaurant - Campbell Bass will be entertaining in Hart's Upstairs.





PLEASE SPECIFY ON BOOKING,
WHICH YOU WISH TO ATTEND.

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STAY THE NIGHT

New Year's Eve package from £339 based on two sharing a room in a Classic room with complimentary upgrade if available. Includes 2 tickets to the New Year's Eve celebration in Hart's Upstairs with Campbell Bass and breakfast for two.

New Year's Eve package from £269 based on two sharing a room in a Classic room with a complimentary upgrade if available. Includes a 3-course dinner for two people in Hart's Restaurant and breakfast for two.

HART'S HOTEL PACKAGES TERMS & CONDITIONS

Deposits & Payment:

Full pre-payment required for both packages.

Cancellation Policy:

Cancellations up to 2 weeks prior to the date - all monies will be refunded.

Cancellations within 2 weeks of your booking - payment is non-transferable or non-refundable.

TERMS AND CONDITIONS

We reserve the right to amend menus due to market availability.
We reserve the right to notify you of price increases which may reflect changes in market prices.

Please make sure that you are happy with the terms and conditions before paying any deposits. Hart's will not be held responsible for any loss, damage or the theft of any items belonging to any person attending the event.

HART'S UPSTAIRS

Deposits & Payment:

We can provisionally hold your chosen date for 7 days without a deposit. This date will be automatically released if a deposit is not received. A deposit of £250 is required to secure the date. One month prior to the date of your function we will require full payment on the balance of your booking. If you have provided us with credit card details we will at this stage charge your card for the outstanding balance. If we do not receive a deposit when it is due, or the provision of a credit card to guarantee the reservation, we reserve the right to cancel your booking without notice.

Minimum Spend:

Saturday £2000, Sunday to Friday £1500. (An additional room hire may be charged if the minimum spend is not reached)

Service Charge:

A 7% discretionary service charge will be added to all bookings.

Cancellation Policy:

Cancellations up to 1 month prior to the date: all monies will be refunded minus a £50 administration fee.
Cancellations within 1 month but more than 2 weeks prior to the date: 50% of your deposit will be refunded.
Cancellations within 2 weeks of your event: no refund will be made.

HART'S RESTAURANT

Deposits & Payment:

To hold your reservation we will require a £50 non-refundable deposit. For tables of four or more we will require a £100 non-refundable deposit.

Cancellation Policy:

Cancellations up to 2 weeks prior to the date - all monies will be refunded.
Cancellations within 2 weeks of your booking - no refund will be made.

Service Charge:

A 12.5% discretionary service charge will be added to all bookings.



HART'S HOTEL AND RESTAURANT

Standard Hill, Park Row, Nottingham NG1 6GN 0115 988 1900

reception@hartshotel.co.uk www.hartsnottingham.co.uk