

# FESTIVE SEASON AT 14 HILLS

November – December 2019

14 HILLS



# CELEBRATE AT 14 HILLS

## CAPACITIES

### **Private Room**

22 guests - *seated breakfast, lunch and dinner*

35 guests - *standing reception*

### **Bar Groups**

8 – 20 guests - *standing reception*

### **Restaurant Groups**

10 – 60 guests – *seated lunch and dinner*

### **Restaurant Hire**

150 guests - *seated lunch and dinner*

200 guests – *standing reception*



Enjoy the view



# FESTIVE SET MENUS

Parties of up to 12 guests can select from one of the group menus on the day

Parties above 12 guests will be required to send through an individual pre-order from one of the below menus alongside a table plan

Parties of 21 & above are kindly asked to choose same starter, main course and dessert for entire group with dietary requirements catered for separately

## **Festive Lunch Menu £45 pp**

*(available for lunch only)*

Smoked trout rillettes, horseradish, autumn leaves, grilled sourdough

Ham Hock terrine, house made piccalilli

Butternut squash veloutè, shaved chestnuts, crisp sage (v)

Devon blue, kohlrabi, red wine pear & candied shallot salad (v)

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Sea trout, confit potato, trout roe, sour cream & sorrel

Cornish plaice, brown butter & capers

Holly farm turkey, Brussels sprouts, sweet potato purée, cranberry sauce

Jerusalem artichoke, parsley root, wilted Swiss chard,

pearl barley, black truffle (vg)

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Amalfi lemon, Mulled quince, Chocolate or Passion fruit

vanilla pudding, salted caramel, candied brazilian nuts

Selection of ice cream and sorbet

Williams pear, Tellicherry pepper, vanilla ice cream, warm chocolate sauce

Items subject to change depending on availability and seasonality.

The above menu does not list all ingredients, please let us know of any allergies and dietary requirements

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## **Festive Dinner Menu £75 pp**

London oak smoked salmon, trout roe, buckwheat blini, condiments

Pork, duck and pistachio terrine, pastry crust, brandy cherries

Heritage beets, kale, apple and quinoa salad (vg)

Butternut squash veloutè, shaved chestnuts, crisp sage (v)

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Cornish hake, samphire, bouchot mussels, white wine velouté

Holly farm turkey, Brussels sprouts, sweet potato purée, cranberry sauce

Aberdeen Angus ribeye, 28 day dry aged

Jerusalem artichoke, parsley root, wilted Swiss chard,

pearl barley, black truffle (vg)

.....

Amalfi lemon posset, almond & pistachio tuile

Custard tart, nutmeg, salted caramel ice cream

Chocolate tart, whisky fruits, pecan nuts & spice

Selection of ice cream and sorbet

Items subject to change depending on availability and seasonality.

The above menu does not list all ingredients, please let us know of any allergies and dietary requirements

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## **Festive Deluxe Menu £90.00 pp**

White crab, crab essence, cauliflower, oscietra caviar

Pork, duck and pistachio terrine, pastry crust, brandy cherries

Sea bream 'crudo', citrus olive oil, sweet potato, red onion & coriander

Butternut squash veloutè, shaved chestnuts, crisp sage (v)

.....

Turbot, black rice and cuttlefish, chive beurre blanc

Tournedos Rossini, seared duck liver, brioche, Madeira & truffle sauce

Holly farm turkey, Brussels sprouts, sweet potato purée, cranberry sauce

Wild mushroom, shallot, dandelion and chicory, puff pastry tart, truffle dressing (v)

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Winter Garden chestnut, meringue, Chantilly, warm chocolate

Custard tart, nutmeg, Cornish clotted ice cream

*Willies* 'sur del lago' chocolate tart, whisky fruits, nuts & spice (v)

Selection of artisan cheese

Items subject to change depending on availability and seasonality.

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# A LITTLE EXTRA

**Create a bespoke experience to your guests and add:**

**Canapés on arrival (3 pp) £10.00**

***Select from:***

Smoked salmon blinis

Crab rye bread

Mini house-made sausage roll

Ox cheek croquette, parsley mayo

Warm Gougère (v)

Autumn mushroom tart (v)

**Pre-starter *Classic* £3.00/*Gourmet* - £5.00**

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**Middle course £10.00**

**Side dishes £5.00**

***Select from:***

Triple cooked chips

Creamed potatoes

Extra fine green beans, crispy shallots

Baby gem, buttermilk & fresh horseradish dressing

**Palate cleanser £10.00**

**Cheese course £10.00 (three cheeses)**

**Port & cheese £16.50 (three cheeses and 75ml of Port)**

**Tea or coffee & petit fours £4.50 pp**

**Matching wines for your group menu:**

**100 ml glass per course - £18.00 pp**

***Starter wine:*** *The Listening Station Chardonnay 2018 – Victoria, Australia*

***Main wine:*** *Pays d’Oc, Les Oliviers Merlot Mourvèdre 2016 – Languedoc Roussillon, France*

***Dessert wine:*** *Royal Tokaji Late Harvest 2016 - Hungary*





## CANAPÉS AND BOWL FOOD PACKAGES

These packages are perfect if you are after a ready made solution. Each option include one canapé and bowl as listed. Alternatively a full lists of options are available on page 3 and 4 for you to design your own bespoke selection.

### **The Classic Package - £55.00 pp\***

*To include all of the following:*

Lobster roll

Smoked salmon blinis, trout roe

Ox cheek croquette, parsley mayo

Venison carpaccio, blackberry

Warm Gougère

Butternut squash velouté, black winter truffle (v)

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Beef Tartare

Seared sea trout, crushed ratte potato, sorrel butter

Heritage beetroot, watercress, crispy kale and buckwheat salad (vg)

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Mini doughnut

Chocolate brownie, pecan nut

Seasonal fruits

Selection of Artisan cheese

\* a minimum order of 10 per package type required

# CANAPÉS LIST

Please note we kindly ask you to order a minimum of 10 bites per canapé type.

## **Meat - £3.00 per bite:**

Pork, duck and pistachio terrine

Ox cheek croquette, parsley mayo

Mini house-made sausage roll

Crispy sweetbread, mushroom ketchup

Venison carpaccio, blackberry

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## **Vegetarian/ vegan - £3.00 per bite:**

Warm gougère

Beetroot and goat's cheese tart

Butternut squash velouté, black winter truffle (v)

Autumn mushroom tart (v)

## **Fish - £4.00 per bite:**

Lobster thermidor tart

Oyster

Smoked salmon blinis, trout roe

Crab rye bread

Sea bream 'crudo'

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## **Dessert - £3.00 per bite:**

Lemon olive oil drizzle cake

Mini doughnut

Custard tart

Chocolate brownie, pecan nut

Seasonal fruits (vg)



# BOWL FOOD

Please note we kindly ask you to order a minimum of 10 bites per canapé type.

## **Cold £6.00 per person**

Crab salad

Sea Bream

Beef Tartare

Devon blue and red wine pear salad,  
candied shallot dressing (v)

Heritage beetroot, watercress,  
crispy kale and buckwheat salad (vg)

## **Hot £6.00 per person**

Seared sea trout, crushed ratte potato.  
sorrel butter

Squid ink, carnaroli rice, cuttlefish

Braised ox cheek, mash, bone marrow

Pearl Barley, mushroom, kale (vg)

Roasted butternut, chestnut and sage(vg)

# WINE EXPERIENCES

The exact menus and wines offered will be confirmed upon enquiry depending on seasonality and client's requirements

## **Pre-dinner Wine Experience - £35.00 pp:**

*30 minute wine experience perfect as arrival drinks reception or a stand alone activity for groups*

3 wines selected by our Head Sommelier

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Add a glass of sparkling wine £5.00 pp

.....

Add 3 canapés £10.00 pp

.....

Expert explanation from the Sommelier

## **Introduction to a Region, Country or Grape – from £50.00 pp:**

*Learn the techniques and tips to describe, smell and taste wines, focused around a pre-chosen region, country or grape*

5 wines selected by our Head Sommelier

*(tell us your preference for region, country or grape)*

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Add a glass of champagne £10.00 pp

.....

Add 3 canapés £10.00 pp

.....

Expert explanation and description as well as Q&A with the Sommelier

# DRINKS PACKAGES

## Castlebar £29.50 pp:

1 glass of Chandon NV - Mendoza, Argentina

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Half a bottle of water

Half a bottle of wine \*

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Tea or coffee, petit fours

## Shooter £59.50 pp:

1 glass of Moët & Chandon Brut Imperial NV

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1 bottle of water

1 bottle of wine\*\*

~

Tea or coffee, petit fours

*\* White wine: Star Crossed, Chardonnay –  
Victoria, Australia 2018*

*Red wine: Pays d’Oc, Les Oliviers Merlot  
Mourvèdre – Languedoc, France 2018*

*\*\* White wine: Chablis, Domaine De la Motte –  
Burgundy, France 2017*

*Red wine: Seifried ‘Rabbit Island’, Pinot Noir  
– Nelson, New Zealand 2017*



# SPARKLING WINES AND CHAMPAGNES

## SPARKLING WINE

Chandon NV - Mendoza, Argentina	£50.00
Nyetimber Classic Cuvée 2010 – Sussex, England	£75.00
Nyetimber Rosé – Sussex, England NV	£85.00

## CHAMPAGNE

Moët & Chandon Brut Imperial NV	£67.00
Laurent Perrier Brut NV	£98.00
Veuve Clicquot Brut Yellow label NV	£105.00
Ruinart Blanc de Blancs NV	£130.00
Dom Pérignon 2009	£290.00
Taittinger Brut 2012 MAGNUM	£300.00

## ROSÉ CHAMPAGNE

Moët & Chandon Rosé NV	£95.00
Laurent Perrier Rosé NV	£120.00
Ruinart Rosé NV	£150.00
Moët & Chandon Rosé	£190.00

*Full wine list is also available upon request*

# WINES

## WHITE WINE

Principato Pinot grigio – Lombardy, Italy 2017	£30.00
London Cru ‘Baker Street’ Bacchus - England 2016	£42.00
Sancerre, Domaine Millet ‘Les Chênes Marchands’, Loire, France 2018	£60.00
Cloudy Bay Sauvignon Blanc – Marlborough, New Zealand 2018	£75.00
Chablis 1er Cru Montmains, Jean-Marc Brocard – Burgundy, France 2017	£80.00
Meursault ‘Les Tessons, Michel Bouzereau - Burgundy, France 2017	£120.00

## ROSE WINE

Côtes de Provence rose, Château de Minuty ‘M de Minuty’ – Provence, France 2018	£53.00
Magnum Côtes de Provence rose, Château de Minuty ‘M de Minuty’ – Provence, France 2018	£110.00

*Full wine list is also available upon request*

# WINES

## RED WINE

Rioja, Ramon Bilbao 'Monte Llano' – Rioja, Spain 2018	£38.00
Miguel Torres 'Reserva Ancestral' Cabernet sauvignon – Central Vale, Chile 2014	£40.00
Bourgogne Rouge, Vallet Frères, Burgundy, France 2016	£52.00
Saint-Emilion, Château Gros Caillou 2014 – Bordeaux, France 2014	£60.00
St Joseph, Domaine du Monteillet 'La Cuvée du Papy', Rhone, France 2017	£80.00
Bodegas Numanthia – Toro, Spain 2014	£132.00

## SWEET AND PORT

Sauternes, Château Guiraud 'Petit Guiraud' – Bordeaux, France 2016	£105.00
Royal Tokaji Blue Label 5 Puttonyos – Tokaji, Hungary 2013 (500ml)	£88.00
Royal Tokaji Late Harvest 2016 – Tokaji, Hungary 2016 (500ml)	£55.00
Graham's Six Grapes Ruby Port	£40.00
Warre's Otima 10YO Tawny Port (500ml)	£45.00



# BAR SELECTION

We are pleased to introduce a selection of cocktails carefully selected by our Bar Manager Leandro; Full of winter fruits and flavours to make sure our guests stay warm and enjoy their drinking and dining experience.

## COCKTAILS

Butter Crunch	£11.50
The Beauty and the Tea	£11.00
Fire Place	£11.00
The Hive	£11.50
Xpress Martini	£10.50
Fourteen 75	£14.00
Citrus Fizz ( <i>alcohol free</i> )	£8.00

## SOFT DRINKS

Coca Cola/ Diet Coke	£2.50
Fever Tree range	£2.50
Fresh Orange Juice	£5.00

## BEERS

Asahi Super Dry	£5.50
Hawkes Urban Orchard Cider	£6.00

*Full drinks list is also available upon request*



Don't forget your roots