

## A Warm Welcome

Situated in the beautiful countryside of the Hertfordshire/Essex borders, Down Hall Country House Hotel is the perfect venue to celebrate special occasions or to join us for fun events throughout the year.

At Down Hall, we believe that special family occasions should be celebrated in style. Treat your mother to a luxury lunch surrounded by family on Mother's Day or surprise your significant other with a romantic dinner in our chandeliered Bridgeman/Selwin Suite for Valentine's Day.

Whichever occasion you choose to join us for, our Executive Chef has prepared a special menu with the finest ingredients sourced from our own vegetable garden which is complimented by the impeccable service from our events team.

**To book any of these events, please contact our Events Department on 01279 731441 or email to [info@downhall.co.uk](mailto:info@downhall.co.uk)**



### Valentine's Day Dinner

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Champagne and Canapé Reception  
3-course luxury dinner in the Bridgeman/Selwin Suite  
Entertainment by pianist during dinner  
Classic Room including English Breakfast

#### Saturday 12th February 2011

£249 per couple  
£110 per couple – Dinner only

#### Menu

Sole & Herb Boudin with Courgette, Poached Oysters, Crab & Lemon Bisque

Potted Confit Duck & Orange, Foie Gras Butter, Prune & Armagnac Compote

Wild Mushroom Minestrone with Walnut Pesto & Truffle Oil

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Cottage Pie with Rump Steak, Baby Carrots & Glazed Turnips with a Madeira Jus

Fillet of Bream with Fennel & Dill Served with Anna Potatoes & Champagne Caviar Veloute

Beetroot Gnocchi & Goats Cheese Soufflé with a Cep & Tarragon Sauce

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'Tea for Two' ~ Orange & Chocolate Cup with Sorbet on a Marzipan Napkin

'Puzzle for Two ~ I Love you' ~ Opera Cake, Lemon Cake, Blackcurrant Mousse & Pistachio Bavaois

Selection of British Cheese & Biscuits

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Tea / Coffee & Themed Petit Fours

### Murder in March

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Welcome Reception  
3-course dinner in the Bridgeman/Selwin Suite  
Murder Mystery entertainment during dinner  
Disco to dance the night away until late

#### Friday 11th March 2011

£59 per person  
£129 per person including overnight stay in Classic Room and Breakfast  
£50 single supplement for Classic room

#### Menu

Smoked Bacon, Lentil & Tomato Soup

Macaroni Cheese Pie with Mushrooms, Parmesan & Truffle Oil

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Pork Cutlets, Fondant Potato, Creamed Savoy & Grain Mustard

Red Onion & Goats Cheese Tart

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Rhubarb Panna Cotta with a White Chocolate & Chilli Sauce Served with a Morello Cherry Sorbet

White & Dark Chocolate Crème Brulee with a Red Fruit Timbale

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Tea / Coffee & Petit Fours

### Mother's Day Lunch

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3-course luxury lunch in the Bridgeman/Selwin Suite  
Gift for Mother  
Entertainment by pianist during lunch

#### Sunday 3rd April 2011

£40 per person  
£10.50 per child  
Stay overnight in a Classic Room from £99 based on double occupancy

#### Menu

Poached Salmon Salad with New Potato, Crème Fraiche & Petit Poi

Pork Pie Tartlet with Warm Piccalilli

Wild Mushroom Broth with Goats Cheese Toast

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Roast Sirloin of Beef with all the Trimmings

Fillet of Cod with a Risotto of Shellfish & Herbs

Butternut Squash, Sage & Parmesan Crumble with Oats & Toasted Almonds

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Hazelnut Samosas with Crème Anglaise & Apple Sorbet

White & Dark Chocolate Mousse Box with a Kumquat Compote

Maple & Pine Kernel parfait Served with a Chocolate Cookie & Avocado Coulis

Selection of British Cheese & Biscuits

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Tea / Coffee & Homemade Fudge

### Easter Sunday Lunch

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3-course Sunday Roast Lunch in the Grill Room  
Easter Egg Surprise

#### Sunday 24th April 2011

£24.50 per person  
£10.50 per child

#### Sample Menu

Carrot and coriander soup with a thyme chantilly

Smoked duck salad with raspberries & avocado and a raspberry vinaigrette

Ballontine of ham hock, beetroot carpaccio and butter bean vinaigrette

Crab & herb cake with asparagus and a tomato, coriander and chilli salsa

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Roast stuffed saddle of lamb with apricot and rosemary, served with rosemary jus

Roast Loin of pork with all trimmings, apple sauce, crackling and grain mustard sauce

Fillet of salmon with crushed new potatoes, mange tout and tomato butter sauce

Garlic & herb polenta with a spinach, beetroot and potato salad

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Tiramisu with Kahlua ice cream

Strawberry cheese cake with berry compote

Warm plum clafoutis with vanilla ice cream

Chef's selection of cheese with celery and apple

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Tea and coffee and mini Easter Eggs

### Father's Day Lunch

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3-course luxury lunch in the Bridgeman/Selwin Suite  
Gift for Father  
Entertainment by guitarist during lunch

#### Sunday 19th June 2011

£40 per person  
£10.50 per child  
Stay overnight in a Classic Room from £99 based on double occupancy

#### Menu

Curried Parsnip Soup with Black Pepper Chantilly

Chicken, Lentil & Wild Mushroom Terrine with a Parsley Dressing

Bruschetta of Grilled Sardines, Tomato & Red Onion Salsa Sauce Vierge

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Stuffed Loin of Pork, Apple Sauce & Crackling Served with Seasonal Vegetables & Mustard Jus

Confit Salmon with Sauté Potato, Fine Beans in a Tomato Butter Sauce

Butternut, Fennel & Chilli Tart with a Butternut Sauce, Rocket & Parmesan

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Crumble of Exotic Fruits with a Coconut Sorbet

Orange Tart with a Passion Fruit Sauce & a Chocolate Sorbet

Terrine of Fruits & Rose Champagne served with a Poppy Seed Shortbread

Selection of British Cheese & Biscuits

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Tea / Coffee & Homemade Fudge

## Afternoon Teas

Served daily between 2pm and 5pm

### Down Hall Royal (48 hours notice)

Selection of Sandwiches  
Lobster and Caviar Mayonnaise  
Fillet of Beef and Horseradish  
Marinated Cucumber and Mint

Freshly Baked Scones, Preserve and  
Devon Clotted Cream

Handmade Deluxe Pastries by our own pastry chef

Pot of tea or Cafetière

Served with a glass of Champagne

£30.00 per person

### Traditional

Selection of Sandwiches  
Roasted Ham with Grain Mustard  
Egg and Cress Mayonnaise  
Smoked Salmon and Chive Cream Cheese  
Cucumber and Mint

Freshly baked Scones with Devon Clotted Cream  
and a selection of Preserves

Fruit Cake, Chocolate Éclair, Fruit Tart, Sponge Cake

Pot of tea or Cafetière

£18.50 per person

### Chocolate Indulgence

Selection of Sandwiches  
Roasted Ham with Grain Mustard  
Egg and Cress Mayonnaise  
Smoked Salmon and Chive Cream Cheese  
Cucumber and Mint

Freshly Baked Scones with our Homemade  
Chocolate Spread and Devon Clotted Cream

Fruit Cake, Chocolate Éclair, Fruit Tart, Sponge Cake

Pot of tea or Cafetière

Chocolate Fondue with a Selection of Dipping Fruit

£23.50 per person

## Summer Picnics

April - September

### Option One

Charentais Melon with Prosciutto and Parmesan

Crayfish and Rocket Salad with new Potato,  
Fine Bean and Lime Vinaigrette

Bakewell Tart

### Option Two

Smoked Mackerel with Orange Segments,  
Red Pepper and Leaf Salad

Poached Chicken Breast with Pancetta,  
Cherry Tomato and Lemon Crème Fraîche

Chocolate Brownie

Each Picnic has White and Red Wine,  
Fruit Smoothie, Water, Cheese and Biscuits,  
Fruit and Bread Rolls

£21.50 per person

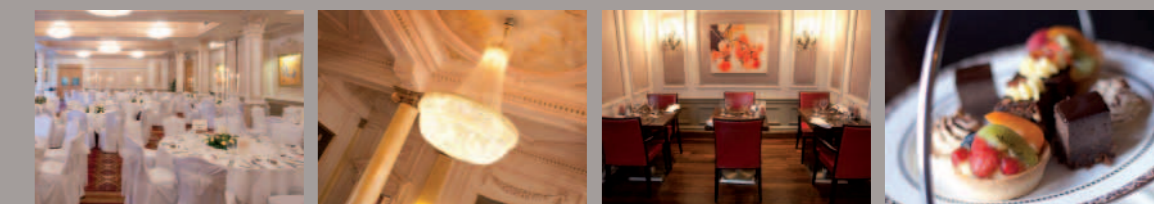
Children's and vegetarian menus available  
on request.

Pre-booking is required for picnics and  
afternoon teas.



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-COUNTRY HOUSE HOTEL-



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Events Calendar  
2011