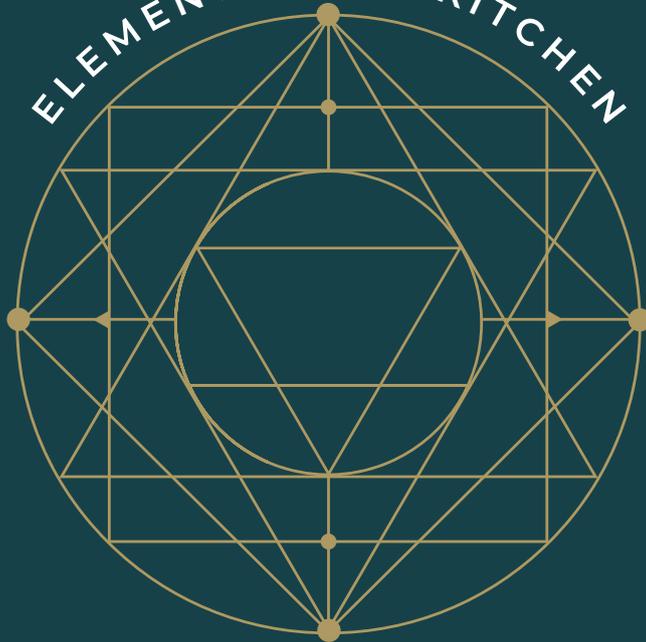


ELEMENT BAR & KITCHEN



PRIVATE & GROUP DINING

ELEMENT BAR & KITCHEN

Element Bar & Kitchen welcomes every guest for a memorable dining experience. Clean, fresh flavour and, local seasonal produce are the elements to our simple, beautiful food. Unfussy but attentive, innovative without being outlandish, Element Bar & Kitchen offers something for all tastes.

THE DINING TABLE

The Dining Table is located in Element Bar & Kitchen. Perfect for groups of between 10 and 18 guests, this large dining table is available for breakfast, lunch and dinner, every day of the week. Situated on the ground floor, Element Bar & Kitchen boasts period Art Deco features and natural light. Comfortably furnished and decorated with air and travel memorabilia, Element Bar & Kitchen is the ideal spot for more informal gatherings.

THE GROSVENOR

The Grosvenor offers a great private dining space available for breakfast, lunch and dinner, every day of the week. Situated on the ground floor, The Grosvenor is bathed in natural light, furnished to combine comfort, elegance and practicality. Decorated with a mural depicting a technical drawing of the De Havilland Comet, The Grosvenor creates a characterful backdrop for all occasions corporate gatherings, meetings, conferences and private parties. The room seats up to a maximum of 20 guests on one dining table.

THE BOTANICAL ROOM

The Botanical Room offers a great private dining space available for breakfast, lunch and dinner, every day of the week. Situated on the ground floor, The Botanical Room is partly decorated with botanical wallpaper, complementing the hardwood parquet flooring. With numerous large windows, the space is bright and airy. The Botanical Room makes an ideal space for larger groups for all occasions including corporate gatherings and private parties. The room seats up to 50 guests.

MORE DETAILS

Our dedicated Event Manager is available to assist with any detail to enhance your occasion, whether that be guidance with menu selection, music, floral arrangements, table design, AV support and more.

CHARGES

The Dining Room (in Element Bar & Kitchen): There is no dining hire fee, but charges will be based on a minimum of 10 guests.

The Grovsenor: £250.00 private dining room hire charge and a minimum number of 14 guests.

The Botanical Room: £500.00 private dining room hire charge and a minimum number of 21 guests.

TRAVEL & PARKING

The Comet Hotel is situated in Hatfield, Hertfordshire, close to the University of Hertfordshire de Havilland Campus, and the Galleria. With easy access to the A1, M1 and M25, rail links and Luton Airport, The Comet is perfect for business or pleasure.

TIMINGS

Breakfast: 08.00 until 10.30 with host's access from 07.45.

Lunch: 12.00 until 17.00 with host's access from 11.30.

Dinner: 18.30 until 00.00 with host's access from 18.00 (Sunday guests' departure 23.00).

FOOD ALLERGENS DISCLAIMER

Please always inform us of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Please contact us for more information.

Please note that due to COVID-19 and the Government Guidelines in place as a result, our capacities, timings and menus may vary.

BREAKFAST

All breakfasts are served with a fresh orange juice, breakfast tea and filter coffee

MENU 1

£14.95

Toasted bloomer bread

Served with butter and a choice of preserves

Homemade granola and fruit yoghurt

Bacon and egg brioche bap

MENU 2

£19.95

A selection of freshly baked pastries and freshly baked croissants

Served with butter and a choice of preserves

Fresh, seasonal fruit platter

Eggs Benedict

Two poached eggs, thick cut ham, toasted muffin, Hollandaise sauce

- OR -

Eggs Florentine

Two poached eggs, sautéed spinach, toasted muffin, Hollandaise sauce

MENU 3

£22.95

A selection of freshly baked pastries and freshly baked croissants

Served with butter and a choice of preserves

Fresh, seasonal fruit platter

Full English

Two sausage, two dry cured bacon, hash brown, grilled tomato, mushrooms, baked beans and fried eggs

INFORMAL GATHERINGS

Mixed olives with basil marinade and warm assorted breads with extra virgin olive oil and balsamic vinegar are included

TASTER SELECTION MENU

£8.50 PER DISH

Chorizo and sausage bites

Pan-fried Spanish chorizo and Toulouse sausage, honey mustard, bread

Crispy pan-fried whitebait

With lime aioli

Breaded halloumi sticks (v)

With a sweet mango chilli dip

Pea and stilton arancini (v)

With a black pepper mayonnaise

Roasted spicy cauliflower wings (vg)

Served with a chilli and sesame dressing

Chilli squid rings

With garlic mayo

FINGER BUFFETS

FINGER BUFFET MENU 1

£11.95 PER PERSON

Selection of filled sandwiches (allocation 1 round per person)

Sausage rolls

Vegetable spring rolls

Selection of mini desserts

Tea & coffee

FINGER BUFFET MENU 2

£15.95 PER PERSON

Selection of filled sandwiches (allocation 1 round per person)

Sausage rolls

Vegetable spring rolls

Chicken satay

Vegetarian quiche

Selection of mini desserts

Tea & coffee

FINGER BUFFET MENU 3

£19.95 PER PERSON

Selection of filled sandwiches (allocation 1 round per person)

Sausage rolls

Vegetable spring rolls

Chicken satay

Vegetarian quiche

Mini burger sliders

Mini halloumi sliders

Selection of mini desserts

Tea & coffee

AFTERNOON TEA

ELEMENT HALF CREAM TEA

£13.95 PER PERSON

2 Fruit Scones, strawberry jam & Cornish clotted cream
3 Cream Tea Fancies
Pot of tea

ELEMENT CREAM TEA

£18.95 PER PERSON

2 Fruit Scones, strawberry jam & Cornish clotted cream
3 Cream Tea Fancies
Mini bagel with cream cheese and smoked salmon
Open bridge roll with egg mayonnaise
Hummus and roasted Mediterranean vegetable mini wrap
Pot of tea

DRINKS

£5.50

Glass of Prosecco

£26

Bottle of Prosecco

PRIVATE DINING MENU

Please note you must select one set menu for the whole party

£34.95 PER PERSON

Mixed olives with basil marinade and warm assorted breads with extra virgin olive oil and balsamic vinegar are included

STARTERS

Tomato and basil soup (vg)

Served with warm bread

Chorizo and sausage bites

Pan-fried Spanish chorizo and Toulouse sausage, honey mustard, bread

Crispy pan-fried whitebait

With lime aioli

Breaded halloumi sticks (v)

With a sweet mango chilli dip

Pea and stilton arancini (v)

With a black pepper mayonnaise

Roasted spicy cauliflower wings (vg)

Served with a chilli and sesame dressing

Chilli squid rings

With garlic mayo

MAINS

Slow roasted rump of lamb

Potato and spinach rosti, butter peas, carrots and a red wine sauce (£5 supplement)

Pan-fried sea bass fillet

Parmentier potatoes, chorizo, French beans and tomato and shallot sauce vierge

Grilled salmon fillet

Garlic and dill new potatoes, Samphire, carrots and a citrus white wine sauce (£3.50 supplement)

8oz sirloin steak

Basted in garlic and herb butter, roasted cherry tomatoes, French fries (£5 supplement)

Garlic, lemon and thyme char-grilled chicken supreme

With roasted cherry tomatoes, French beans, French fries

Tagliatelle with roasted courgette and peppers sundried tomato and red pesto

With pea shoots and shaved vegan hard cheese (vg)

Superfood salad

With sweet potato, tender stem broccoli, spinach, rocket, cherry tomatoes, pomegranate, pine nuts, lemon avocado dressing

DESSERTS

Hazelnut brownie

Served with salted caramel ice cream

Zesty lemon cheesecake sundae pot

With a blueberry compote

Seasonal berry crumble tart

Served with vanilla custard

Carrot cake

With a lemon cream cheese and spiced sultana puree

Lewis of London ice cream

3 scoops of locally produced ice cream

Tea / coffee

CHRISTMAS PRIVATE AND GROUP DINING

LUNCH: MONDAY - SUNDAY
DINNER: SUNDAY - THURSDAY

2 courses - £19.50
3 courses - £26.50

DINNER: FRIDAY & SATURDAY

2 courses - £23.50
3 courses - £29.50

STARTERS

Smoked ham hock terrine

Mustard mayonnaise, pickled carrot, cornichon, parmesan crisp

Smoked salmon and leek tartlet

Rocket and frisée salad, black peppercorn vinaigrette

Celeriac and tarragon soup

Tarragon oil and bread rolls (vg)

Bubble and squeak potato cake

Crispy leeks, carrot puree (vg)

MAINS

Turkey breast with sage and chestnut stuffing

Pig in blanket, chateaux potatoes, Chantenay carrot, Brussel sprouts, turkey and red wine gravy

Pan roasted sea bream

Crushed chive new potatoes, buttered curly kale, shrimp butter sauce

Wild mushroom and tarragon pithivier

Vegan mozzarella, roasted new potatoes, crispy kale and roasted red pepper coulis (vg)

Char-grilled pork chop

Kohlrabi and apple slaw, sautéed new potatoes, cider sauce

DESSERTS

Xmas pudding

Berry compote, brandy sauce, fresh redcurrants

Sticky toffee pudding

Salted caramel sauce and vanilla ice-cream

Poached rhubarb

Meringue, pistachios

Dark chocolate brownie

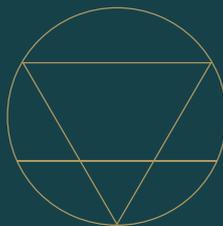
Blackcurrant ice cream and chocolate syrup (vg)

CONTACT US

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