



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 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 Grosvenor: £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

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

£8.75 PER DISH

CHORIZO AND SAUSAGE BITES

Pan-fried chorizo & Cumberland sausage, honey mustard

BREADED MOZZARELLA STICKS (V)

Sweet mango chilli dip

ROASTED TOMATO AND VEGAN MOZZARELLA ARANCINI (VG)

With a vegan basil pesto and mayonnaise dip

BREADCRUMBED TIGER PRAWNS

With a lemon and dill mayonnaise

LIGHTLY BATTERED CAULIFLOWER FLORETS (VG)

With a sesame, chilli and lime dip

FINGER BUFFETS

FINGER BUFFET MENU 1

£13.95 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

£16.95 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
EGG MAYONNAISE AND ROCKET OPEN BRIDGE ROLL
SMOKED SALMON AND CREAM CHEESE OPEN BRIDGE ROLL
HUMMUS AND ROASTED MEDITERRANEAN VEGETABLE OPEN BRIDGE ROLL
POT OF TEA

DRINKS

£6.00

GLASS OF PROSECCO

£28.95

BOTTLE OF PROSECCO

PRIVATE DINING MENU

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

£35.95 PER PERSON

NIBBLES

MIXED OLIVES, BREAD & OIL (V) (additional £4.95 per person)
Mixed olives, herb marinade, warm assorted breads, extra virgin olive oil, balsamic vinegar

STARTERS

CHORIZO & SAUSAGE BITES
Pan-fried chorizo & Cumberland sausage, honey mustard, bread (£2 supplement)

BREADED MOZZARELLA STICKS (V)
Sweet mango chilli dip

ROASTED RED PEPPER AND TOMATO SOUP (VG)
With a vegan basil pesto and crusty bread

SMOKED MACKEREL AND HORSERADISH PATE
With toasted brown bloomer

ROASTED TOMATO AND VEGAN MOZZARELLA ARANCINI (VG)
With a vegan basil pesto and mayonnaise dip

TOMATO, OLIVE AND BASIL BRUSCHETTA (VG)

BREADCRUMBED TIGER PRAWNS
With a lemon and dill mayonnaise (£2 supplement)

LIGHTLY BATTERED CAULIFLOWER FLORETS (VG)
With a sesame, chilli and lime dip

MAINS

GARLIC, LEMON & THYME CHARGRILLED CHICKEN SUPREME
Roasted cherry tomatoes, French beans, French fries

8OZ SIRLOIN STEAK
Basted in garlic and herb butter, roasted cherry tomatoes, French fries (£4.50 supplement)

PAN ROASTED PORK TENDERLOIN
Roasted garlic mash, buttered baby vegetables, spinach & white wine sauce (£3.50 supplement)

ELEMENT SIGNATURE PAN-FRIED SEA BASS FILLET
Parmentier potatoes, chorizo, French beans, tomato & shallot sauce vierge (£2.50 supplement)

ROASTED HAKE FILLET
With chickpea and spinach in light tomato and paprika broth

CAULIFLOWER, CHICKPEA & SPINACH TIKKA MASALA (VG)
Spiced Jasmine rice, naan bread, poppadom crisps

SUPERFOOD SALAD (V) (GF)
Sweet potato, tenderstem broccoli, spinach, rocket, cherry tomatoes, pomegranate, pine nuts, lemon avocado dressing

ROASTED AUBERGINE, TOMATO AND CHILLI LINGUINE (VG)

DESSERTS

SALTED CARAMEL BROWNIE (VG)
With Mooless chocolate ice cream

ZESTY LEMON CHEESECAKE SUNDAE POT
With a blueberry compote

SUMMER BERRY ETON MESS

ICED CHERRY PARFAIT
With mixed nut granola and berry coulis

LEWIS OF LONDON ICE CREAM 3 SCOOPS OF LOCALLY PRODUCED ICE CREAM

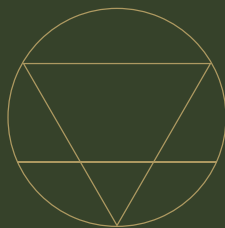
TEA / COFFEE

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