

THE HOUSE



BY HILLY GANT

*from our kitchen
to yours*



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



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INTRODUCTION

The House by Hilly Gant is a little restaurant situated in an 18th Century Grade 2 listed 'house', on New Street, in Braintree. The restaurant has an alley running alongside it, which is aptly named 'Hilly Gant'.

Whilst the restaurant might be small (just over 60 covers) it has a big reputation both locally and throughout Essex, and is often referred to as one of: 'Essex's finest restaurants'.

Established in 2015 by its current owner, the restaurant went on to achieve an AA Rosette 'for culinary excellence' after just a few years.

In 2020 the restaurant fully refurbished its kitchen, creating a kitchen which is able to cope easily with the demands of the restaurant and more!

In 2021 the decision was made to offer its food beyond the confines of its four walls and the outside catering side to the restaurant was launched. Also in 2021 the restaurant was awarded two AA Rosettes which it has continued to retain.

Since 2021 The House has catered for banquets, dinners and balls, but also prides itself on a more intimate service, providing exceptional food for families on holiday, dinner parties, film sets and corporate hospitality.

THE HOUSE

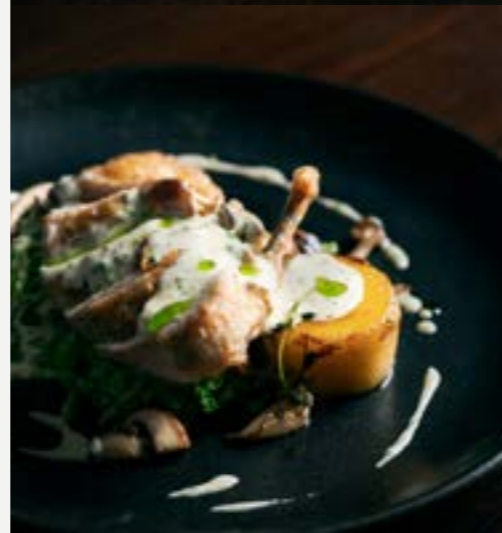
BY HILLY GANT

All guests staying at
'Croys Grange
or Greenstead Hall'
can take advantage of

20% off

FOOD

when dining at
'The House by Hilly Gant'



OUR FOOD

... According to the AA:

'An excellent restaurant that aims for and achieves higher standards and better consistency. A greater precision is apparent in the cooking, and there will be obvious attention to the selection of quality ingredients.'

OUR SERVICE

From our esteemed restaurant, we bring our renowned culinary excellence and impeccable service to your dining area, ensuring a seamless and memorable experience for you and your guests. Our comprehensive catering service is designed to meet your every need, from intimate gatherings to grand celebrations.

Our dedicated team of chefs, servers, and event planners work tirelessly to craft a bespoke level of service that reflects our restaurant's commitment to quality and innovation which will elevate your event to new heights.

From setup to cleanup, we handle every detail with professionalism and care, allowing you to relax and enjoy your special occasion. With our exceptional service, elegant presentation, and exquisite cuisine, we turn your event into an unforgettable celebration. Trust us to bring the excellence of our restaurant to your doorstep, making your event truly extraordinary.



HEAD CHEF

The House's two AA Rosette head chef Sam, redefines modern British cuisine with an unparalleled passion and flair. Renowned for his culinary expertise and innovative approach, Sam elevates traditional British dishes with a contemporary twist, bringing the rich flavors of the British Isles to life. Each plate is a masterpiece, crafted with locally sourced ingredients, ensuring the freshest and finest quality.

Whether it's a hearty Sunday roast reimagined with sophisticated techniques or a delightful seafood creation that sings of the nearby Essex coast line, every dish tells a story of heritage and innovation. Let Sam and his team come and create an unforgettable dining experience where British classics meet modern sophistication, in the heart of Essex. Every meal is not just a dish but a celebration of British culinary excellence.

Sam McGee




CANAPÉS

start your evening off in style by offering your guests a selection of canapes

- Bloody Mary Prawn Mousse, Croute
- Olive Tapenade & Feta, Croute
- Smoked Salmon Blini, Crème Fraîche & Chive
- Panko King Prawn Tail, Sweet Chilli Dipping Sauce
- Pesto, Bocconcini & Confit Tomato, Croute
- Chicken Liver Parfait & Red Onion Jam, Croute
- Brie & Cranberry, Croute.
- Mushroom Arancini
- Goat's Cheese & Red Onion Jam Vol-au-Vent
- Roast Beef & Horseradish Yorkshire Pudding
- Moroccan Style Cauliflower Bites
- Smoked Mackerel Pâté, Pickled Cucumber & Crispy Garlic, Croute
- Scotch Egg
- Classic Chicken Caesar, Croute
- Sweet Potato Falafel, Sweet Mango Relish



STARTER

- Braised Beef Short Rib & Truffle Arancini, Tomato Ragu, Aged Parmesan
- Sautéed Wild Mushrooms, Garlic & Truffle Cream, Toasted Sourdough
- Cured Sea Trout Pastrami, Miso & Seaweed Butter, Seeded Loaf
- Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche
- Smoked Mackerel Pate, Pickled Cucumber & Crispy Garlic, Focaccia
- Heritage Tomato & Red Onion Bruschetta, Roasted Pine Nuts, Balsamic Glaze 



A maximum of one selection per course
Excludes vegan &/or vegetarian choices & any adaptations for special dietary requirements



MAIN MENU

- Fillet of Essex Grass-Fed Beef, Potato Pavé, Chive Crème Fraîche, Crispy Kale, Mission Spice, Jus (£12 supplement pp)
- Chicken Supreme, Broad Bean & Garlic Pesto, Parmentier Potatoes, Carrot, Shimeji Mushroom, Jus
- Pork Belly, Creamed Potato, Cider Glazed Leek, Tenderstem Broccoli, Puffed Crackling, Madeira Jus
- Pan-Fried Fillet of Sea Bass, Romesco Sauce, Pickled Vegetables, Heritage Potatoes, Herb Oil
- Roast Sirloin of Essex Grass-Fed Beef, Duck Fat Roast Potatoes, Sticky Red Cabbage, Roasted Root Vegetables, Gravy
- Chicken Supreme, Olive Oil Pomme Pureé, Fine Beans, Wild Mushroom & Truffle Cream
- Herb Crusted Salmon Loin, Crushed New Potatoes, Tenderstem Broccoli, Lemon & Wild Garlic Oil
- Pea and Asparagus Risotto, Lemon and chive oil 

Roast Dinner

Your Choice of:

- Roast Beef
- Roast Turkey
- Roast Pork
- Roast Chicken

Served with:

Garlic & Thyme Roast Potatoes, Pigs in Blankets, Sticky Red Cabbage, Honey Roast Carrots & Parsnips, Seasonal Vegetables, Cauliflower Cheese, Gravy

A maximum of one selection per course
Excludes vegan &/or vegetarian choices & any adaptations for special dietary requirements



DESSERT MENU

- Classic Crème Brûlée, Shortbread
- Vanilla Panna Cotta, Rhubarb Gel, Blueberries, Lemon Balm
- Sticky toffee pudding, black treacle sauce, vanilla ice cream
- Salted Caramel & Chocolate Tart, Raspberry, Chantilly Cream
- Chocolate Brownie, Raspberries, Grated Chocolate, Vanilla Ice-Cream
- Spiced Apple Crumble, Cardamom Custard
- Banoffee and Blueberry Tartlet, Chantilly Cream





CHEESE MENU

All our cheeses are sourced from local suppliers; simply choose three of your favourites from the list below.

- Inglewhite Charcoal Briquette, Cheddar
A unique cheddar infused with charcoal, offering a smoky flavor and creamy texture.
- Lord London, Semi Soft
A smooth, semi-soft cheese with a delicate, milky flavor and a subtle tang.
- Perl Las, Creamy Blue
A rich and creamy blue cheese with a distinctive blue veining and a smooth, savory taste.
- Kidderton Ash, Goats Cheese
A mild and creamy goat's cheese, coated in a layer of ash for a delicate, earthy flavor.
- Godminster, Vintage Cheddar
A bold, aged cheddar with a sharp, complex flavor, complemented by a smooth texture.
- Baron Bigod, Brie
A luxurious, creamy brie with a soft, velvety texture and a delicate earthy flavor.
- Oxford Blue, Semi Hard Blue
A semi-hard blue cheese with a rich, intense flavor and crumbly texture, balanced with subtle tanginess.

All served with biscuits, crackers & fruit



COCKTAIL MENU

Pick 3 Cocktails
to create your menu

£12.00 each - Minimum Order £200.00

COCKTAILS

- Woo Woo
- Cosmopolitan
- Aperol Spritz
- Margarita
- Negroni
- Espresso Martini
- Flat White Martini
- Bramble
- Bloody Mary
- Long Island Iced Tea
- Mojito
- Pina Colada
- Classic Martini
- Kir Royale
- Harvey Wallbanger
- Old Fashioned
- Moscow Mule
- Dark & Stormy
- Porn Star Martini
- Mimosa
- Tom Collins

All glasses, garnishes,
alcohol & mixers
provided



CHILDRENS MENU

STARTERS

- Vegetables crudites & dips
A colorful selection of fresh, crisp vegetables served with a variety of flavorful dips.
- Garlic Ciabetta
Warm ciabatta bread infused with rich garlic butter.
- Classic Tomato soup
A hearty and comforting soup made from ripe tomatoes, blended to a smooth consistency.
- Prawn cocktail
Juicy prawns served on a bed of crisp lettuce, topped with a tangy Marie Rose sauce.

MAINS

- Tomato & cheese pasta bake
Al dente pasta baked in a rich tomato sauce with melted cheese on top.
- Sausage & Mash,
oniongravy, Classic pork sausages served with creamy mashed potatoes and a generous helping of savory onion gravy.
- Chicken Goujons,
Fries, peas
Breaded chicken strips, golden fries, and a side of garden peas.
- Margharitta Pizza
A traditional pizza with a thin crust, topped with tomato sauce, mozzarella cheese, and fresh basil.

DESSERTS

- Chocolate brownie
A rich, fudgy chocolate brownie, served warm with a drizzle of chocolate sauce.
- Trio of ice cream
A selection of three delicious ice cream flavors, perfect for a refreshing finish.
- Apple crumble
Sweet, baked apples topped with a crunchy crumble, served with custard or cream.
- Eton mess
A delightful mixture of crushed meringue, whipped cream, and fresh berries.



BREAKFAST MENU

ON THE TABLE

- Granola, Yoghurt & Honey
Crunchy granola with creamy yoghurt, drizzled with sweet honey.
- Mixed Fresh Berries
A vibrant medley of juicy, seasonal berries.
- Fresh Pastries
Warm, flaky pastries baked to perfection.
- Fresh Squeezed Orange Juice
Bright and refreshing juice made from freshly squeezed oranges.
- Still & Sparkling Water
Crisp, refreshing water, available still or sparkling.

SERVED TO THE TABLE

- Coffee & Tea
A selection of freshly brewed coffee and fine teas to start your day.
- Full English Breakfast
A hearty classic featuring supreme pork sausage, smoked streaky bacon, scrambled eggs, mushrooms, tomatoes, baked beans, and black pudding.
- Toast & Preserves
Golden toast served with a variety of fruity preserves.

All prices are subject to
a £150.00 chef charge

Additional £3.50pp
to clear and clean



EXTRAS

- Senior waiting staff
- Waiting staff
- Cutlery, Crockery & Glassware
- Table Linen
- Candles & Table Decorations
- Return following day

THE HOUSE



BY HILLY GANT

To book, enquire or simply chat about
your catering needs whilst you stay,
please contact us on 01376 345615
or email info@thehousebyhillygant.co.uk