

# HARTWELL HOUSE SUNDAY LUNCHEON



## *Dress code*

*Smart please, (although jacket and tie for gentlemen are not obligatory):  
trainers, tracksuits and shorts are not acceptable.*

## *Allergen Key*

*(G) Contains gluten  
(CE) Contains celery  
(C) Contains crustaceans  
(E) Contains eggs  
(L) Lupin  
(D) Contains dairy  
(SD) Contains sulphites*

*(M) Contains molluscs  
(MU) Contains mustard  
(N) Contains nuts  
(P) Contains peanut  
(SE) Contains sesame  
(S) Contains soya  
(F) Contains fish*

## ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, all be it small, that traces from other dishes may be present in food served here, or on surfaces.

*A discretionary 12.5% service charge will be added to your final account*

*Leek and potato soup, potato salad, crispy quail egg*  
(D, E)

*Coconut cured sea bream, textures of grapefruit, coriander, chilli*  
(F)

*Guinea fowl croquette, black pudding, celeriac remoulade, prune ketchup*  
(G, E, D, CE, MU, SD)

*Beetroot crème caramel, whipped goats curd, hazelnut tulle, sorrel*  
(D, E, MU, SD, N, S)

**xxx**

*Roast rib eye of Oxfordshire beef, roast potatoes, seasonal vegetables, cauliflower cheese,  
Yorkshire pudding, red wine jus*  
(G, E, D, SD, MU)

*Roast loin of pork, roast potatoes, seasonal vegetables, cauliflower cheese,  
Yorkshire pudding, pork jus*  
(G, E, D, SD, MU)

*Pan roasted fillet of cod, Romanesque polonaise, pickled cauliflower,  
caramelised cauliflower puree, parsley and caper dressing*  
(F, D, G, SD)

*Herb linguine, summer vegetables, goats cheese cream*  
(D, G, SD)

**xxx**

*Coconut pavlova, caramelised pineapple, passion fruit jelly,  
coconut marshmallow, chilli, exotic fruit sauce*  
(E, SD, D)

*Caramelised pear tart tatin, vanilla ice cream*  
(G, E, D)

*Milk chocolate ganache, espresso gel, white chocolate aero,  
praline ice cream*  
(S, D, N, E)

*A selection or choice of homemade ice creams and sorbets*  
(G, D, E, N, S, SD)

*A selection of British cheese with grapes and chutney*  
(CE, G, D, MU, SD, N)

**Three-course lunch £41**  
**Coffee & Hartwell Sweetmeats £5.50**