



## **HARTWELL LUNCHEON BILL OF FARE**

*Sweet potato and caramelised onion soup, yoghurt,  
pine nut and coriander  
(D, SD, N)*

*Coconut cured sea bream, grapefruit and coconut textures, candied chilli  
(SD, F)*

*Beef Carpaccio, mustard mayonnaise, pickled mushrooms, parmesan  
(MU, SD, E, D)*

**xxx**

*Pan fried breast of Guinea Fowl, truffle creamed potato, kohlrabi fondant,  
pickled shallots, pancetta crisp, parsley and balsamic jus  
(D, SD)*

*Fillet of cod, herb crushed potato, samphire, braised fennel, citrus cream sauce  
(D, F, SD)*

*Sage tagliatelle, butternut squash, Thai pickled shallots,  
shaved chestnuts, gorgonzola cheese  
(G, D, E, SD, N)*

**xxx**

*Dark chocolate ganache, muscovado sugar poached pear, vanilla ice cream  
(N, E, SO, D, G)*

*Citrus posset, gin orange sorbet, oat crumble, caramelised orange segments  
(D, E, G, SD)*

*Praline mousse, hazelnut meringue, caramelised banana, nougatine biscuit  
(N, E, D)*

**Two-course Luncheon £28**

**Three-course Luncheon £36**

**Coffee and Sweetmeats £5.50**

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

## The Hartwell House Celebration Menu

### Truffle

*Truffle arancini, mushroom ketchup, watercress*  
(D, G, SD, E)

**Chenin Blanc, Niel Joubert Byter, Paarl, South Africa 2019**

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### Salmon

*Home smoked salmon, compressed cucumber, chilli crème fraîche*  
(F, D)

**Macon Villages, Domaine Les Chenevieres, France, 2016**

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### Duck

*Breast of Aylesbury duckling, sweet potato,  
purple sprouting broccoli, black garlic and lemon jus*  
(D, SD)

**Pinot Noir, Apaltagua, Coleccion Edition, San Antonio Valley, Chile, 2014**

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### Passionfruit

*Passionfruit mousse, exotic fruits, coconut and lime sorbet*  
(D, E, N, E, S, SE)

**Muscat Petit Grain, Soleil d'hiver, Chateau Stony, Frontignan, France, 2017**

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*Coffee and Sweetmeats*

**£40 per person**

**£62 per person with Sommeliers wine pairing**

*Available daily (excluding Sundays)*

### 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.*