

HARTWELL HOUSE BILL OF FARE

First Course

Carrot and cumin soup, iceberg lettuce, crème fraiche, stem ginger
(D, SD, S)

Ballotine of guinea fowl wrapped in Parma ham, plum ketchup, roasted plums, toasted brioche
(G, D, E, SD, S)

Confit and torched mackerel, rhubarb, citrus fennel, puffed barley
(F, SD, S, G)

Whipped goats curd, Isle of Wight heritage tomatoes, balsamic
(SD, S)

Main Course

Roasted breast of Cotswold white chicken, rosti potato, spinach, wild mushrooms, café au lait sauce
(D, SD, S)

Confit then roasted belly of Buckinghamshire pork, thyme creamed potatoes, hispi cabbage, port wine braised onion, red wine jus
(G, D, E, SD, S)

Pan seared fillet of hake, roasted fennel and lemon bean cassoulet, baby spinach, lemon and dill beurre blanc
(F, D, E, SD, S)

Balsamic shallot tart tatin, celeriac fondant, celeriac puree, truffled king oyster mushroom
(G, D, E, SD, S)

Pudding

Valrhona Manjari chocolate delice, caramelised banana, banana and lime ice cream
(G, D, E, N, S)

Mango parfait, pina colada sorbet, mango gel
(G, D, E, SD, S, N)

Lemon meringue tart, raspberries, cream fraiche sorbet
(G, D, E)

British cheese selection, apple and cider chutney, celery, grapes, biscuits
(D, SD, CE, G, N, E, SE, S)

Cafetiere, Espresso or Cappuccino coffee and handmade sweetmeats £6.50

