



HARTWELL HOUSE

LUNCHEON MENU

Hartwell House endeavours to ensure ingredients on our menus are sourced from sustainable land and sea stocks, by traditional farming methods, in particular from our own gardens and orchards and also from award winning Oxfordshire and Buckinghamshire farmers to support the environment both locally and further afield.

Chef
Daniel Richardson

Three courses – £48

Two courses (including main course) – £39

Dress code at dinner

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

Allergen Key

- | | |
|--------------------------|-----------------------|
| (G) Contains gluten | (M) Contains molluscs |
| (CE) Contains celery | (MU) Contains mustard |
| (C) Contains crustaceans | (N) Contains nuts |
| (E) Contains eggs | (P) Contains peanut |
| (L) Lupin | (SE) Contains sesame |
| (D) Contains dairy | (S) Contains soya |
| (SD) Contains sulphites | (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 in the hotel. 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, albeit 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.

First Course

*Roasted vine tomato soup, pesto, sun blush tomato
(SD, D)*

*Smoked rillete of Scottish salmon, avocado, avruga caviar, micro salad
(F, SD)*

*'Foie Royal' duck liver parfait, prune and apple chutney, prune and Earl Grey loaf
(D, G, SD, E, MU)*

*Beer braised onion tart tatin, thyme goats cheese, crispy shallots
(G, D, SD)*

Main Course

*Pan fried sea bream fillet, herb crushed new potatoes, buttered leeks, white wine and
tomato butter sauce
(D, F, SD)*

*Roasted breast of Guinea fowl, spinach, hen of the wood mushroom,
Anna potato, café au lait truffle sauce
(D, N, SD)*

*Fillet of Buckinghamshire pork, wild garlic rosti potato, savoy cabbage,
root vegetables, red wine sauce
(D, SD, CE)*

*Twice baked farmhouse cheese soufflé, broccoli and stilton puree, tender stem broccoli,
salt and vinegar walnuts, poached pear
(G, D, E, N, SD, CE)*

Pudding

*Valrhona chocolate cremeux, banana and lime ice cream, coca nib tuille
(D, G, N, S, E)*

*Orange treacle tart, bergamot and lemon ice cream
(G, D, E)*

*Lemon posset, raspberry gel, crème fraiche, meringue
(D, E)*

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



Cafetiere, Espresso or Cappuccino coffee and hand made sweetmeats £7.00

