



HARTWELL HOUSE

SUNDAY LUNCHEON

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 - £56

Dress code at lunch

**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)*

*Rillette of hot smoked Scottish salmon, avocado, red vein sorrel
(F, SD, D, E)*

*'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

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

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

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

*Twice baked Cheddar cheese souffle, broccoli and stilton puree,
tender stem broccoli, salt and vinegar walnuts
(G, D, E, SD, N)*

Pudding

*Valrhona chocolate delice, 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 handmade sweetmeats £7.00

