



# **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.*

### **First Course**

*Roasted vine tomato soup, sundried tomato, pesto, balsamic*  
(D, SD)

*Gravalax of Scottish salmon, dill crème fraiche, citrus fennel, dill oil*  
(F, S, SD, E, G, MU)

*'Foie Royale' and duck leg ballotine, raspberry vinegar gel,  
raspberry and apricot chutney, rosemary tuile*  
(D, G, SD, E)

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

### **Main Course**

*Pan fried cod fillet, confit new potatoes, langoustine emulsion, tomato jam,  
broad beans, white wine sauce*  
(D, F, G, SD, C)

*Roasted breast of Cotswold white chicken, thyme and rosemary rosti potato,  
wild mushrooms, spinach, café au lait*  
(D, SD)

*Fillet of Buckinghamshire pork, crispy belly, black pudding potato puree, ginger and orange  
glazed bok choy, apple and apricot chutney red wine sauce*  
(D, SD, G)

*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**

*Dark chocolate fondant, raspberry compote, cocoa nib crisp, raspberry sorbet*  
(G, D, E, S, N)

*Treacle tart, vanilla ice cream*  
(G, D, E, S, N)

*Horwood Cherry eton mess, cherry sorbet*  
(D, E)

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

  
ROB  
HOTELS

*Cafetiere, Espresso or Cappuccino coffee and hand made sweetmeats £7.50*

