



HARTWELL HOUSE

FESTIVE 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

F&B Operations Manager
Ellie Smith

Three courses – £56

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

*Cream of forest mushroom soup, truffle crème fraiche, pickled wild mushroom,
rocket cress
(D, SD G)*

*Confit Loch Duart salmon fillet, winter spiced cranberry gel, radish, frisse salad,
quinoa cracker
(F, SD)*

*Flaked ham hock and parsley, fig and port chutney, thyme tuile, red vine sorrel
(SD, G, E)*

*Twice baked cheddar cheese soufflé, cheese mustard glaze, smoked haddock and leek chowder
(G, D, SD, E, F, M)*

Main Course

*Pan fried sea bream, crab crushed potatoes, roasted leeks, tomato jam, dill oil,
white wine sauce
(F, D, C, SD)*

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

*Long Grove Wood farm turkey, roast potatoes, seasonal vegetables,
cauliflower cheese, Yorkshire pudding, red wine jus
(D, G, E, SD, CE)*

*Nut roast, roasted onion and yeast puree, tender stem broccoli, salt baked celeriac,
sage butter sauce
(G, N, E, D, SD)*

Pudding

*Valrhona dark chocolate and chestnut mousse, yoghurt sorbet, cocoa nib tuile
(G, D, S, N)*

*Warm cranberry and apple frangipane tart, bourbon vanilla ice cream
(G, D, E, N, SD)*

*Orange crème brulee, blood orange sorbet, orange marmalade
(D, E, SD)*

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



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

