



# **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*

***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*  
*(CE) Contains celery*  
*(C) Contains crustaceans*  
*(E) Contains eggs*  
*(L) Lupin*  
*(D) Contains dairy*  
*(SD) Contains sulphites*

*(M) Contains molluscs*  
*(MU) Contains mustard*  
*(N) Contains nuts*  
*(P) Contains peanut*  
*(SE) Contains sesame*  
*(S) Contains soya*  
*(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**

*Mushroom soup, mushroom tortellini, rocket cress*

*(D, E, G)*

*Treacle cured salmon, lime pickle puree, cashew, coconut and lime leaf sauce*

*(F, N, SD)*

*Roasted breast of wood pigeon, mixed winter leaf salad, salt bake celeriac, fresh fig,  
fig and balsamic dressing*

*(G, D, E, SD, CE)*

*Whipped goats cheese and honey tartlet, candied Isle of Wight tomatoes,  
pesto, tomato essence gel*

*(G, D, SD)*

### **Main Course**

*Pan fried sea bream, leek and potato puree, smoked haddock, fennel and leek chowder*

*(D, SD, F)*

*Roast sirloin of Oxfordshire beef, roast potatoes, seasonal vegetables,  
cauliflower cheese, Yorkshire pudding, red wine jus*

*(D, G, E, SD, CE)*

*Roast loin of Buckinghamshire pork, roast potatoes, seasonal vegetables,  
cauliflower cheese, Yorkshire pudding, red wine jus*

*(D, G, E, SD, CE)*

### **Duo of Sunday Roast**

*Sirloin of Oxfordshire beef and loin of Buckinghamshire pork, roast potatoes, seasonal  
vegetables, cauliflower cheese, Yorkshire pudding, red wine jus*

*(D, G, E, SD, CE)*

*Sweet potato and squash wellington, roast potatoes, seasonal vegetables,  
cauliflower cheese, Yorkshire pudding, gravy*

*(G, N, E, D, CE)*

### **Pudding**

*Sticky toffee pudding, vanilla ice cream, custard*

*(G, D, E)*

*Honey mousse, lemon and lime gel, crème fraiche sorbet*

*(D, E)*

*Pavlova, winter berry compote, diplomat cream, flapjack*

*(D, E, G)*



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

***Cafetiere, Espresso or Cappuccino coffee and handmade sweetmeats £8***

