



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

F&B Operations Manager
Ellie Smith

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
(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

Roasted squash soup, toasted seeds, sage oil
(D)

Rillettes of poached salmon and crab, avocado mayonnaise, pickled cucumber, caviar
(D, C, E, M, SD, F)

Pressed confit corn fed chicken and ham hock, fig relish, port gel, toasted brioche
(SD, D, G, E, N)

Twice baked cheddar cheese soufflé, apple and cranberry compote, candied walnuts
(G, D, E, N, SD)

Main Course

*Pan fried fillet of sea bream, olive oil crushed potatoes, leeks, mussels,
parsley oil, white wine sauce*
(F, D, M, SD)

*Pan roasted breast of Chiltern Hills pheasant, sautéed Brussel sprouts, pancetta, swede,
Anna potato, pheasant jus **
(D, SD)

Braised ox cheek, creamed potatoes, glazed carrots, baby onions, crispy kale, horseradish
(D, SD)

*Root vegetable wellington, crown prince squash puree, toasted seeds,
tender stem broccoli*
(G, D, S, E)

Pudding

Valrhona chocolate bavarois, spiced cherry compote, cherry sorbet, cocoa crisp
(G, D, S, E)

Raspberry mousse, raspberry glaze, yoghurt sorbet
(G, D, E, S)

Orange crème brûlée, mandarin sorbet, shortbread biscuit
(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 hand made sweetmeats £8



**may contain shot*

