



HARTWELL HOUSE MOTHERING 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 – £60

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 carrot soup, iceberg, ginger and yoghurt
(D)

Gin and orange Scottish salmon gravlax, citrus fennel, blood orange, dill emulsion
(SD, E, F)

Aylesbury duck, pork, sundried tomato and parsley pate en crouete, plum ketchup
(G, E, D, SD, N)

*Twice baked cheddar cheese soufflé, celeriac and truffle puree,
salt baked celeriac, pear ketchup*
(G, D, E, SD, CE, N)

Main Course

Pan fried fillet of sea bream, herb crushed potato, braised fennel, mussel cream sauce
(F, SD, D, M)

Roasted breast of guinea fowl, Anna potato, leek and mushroom fricassee, guinea fowl jus
(G, D, SD)

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

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

*Roasted root vegetable wellington, roast potatoes, seasonal vegetables,
cauliflower cheese, Yorkshire pudding, red wine jus*
(G, N, E, D, CE)

Pudding

Valrhona chocolate bavarois, mandarin sorbet
(G, D, S, E)

Mango parfait, exotic fruit salsa, white rum and coconut sorbet
(D, E, SD)

Egg custard tart, poached rhubarb, crème fraiche
(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 sweetmeats - £8

