



HARTWELL HOUSE

EASTER 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, rabbit leg, pickled carrot, carrot top pesto
(SD, N, D)

Torched mackerel fillet, ginger and lime puree, coconut, cashew and parsley root sauce
(F, SD, N, MU)

Aylesbury duck, pancetta, pistachio pâté en croute, Hartwell plum ketchup, lambs leaf
(G, E, D, SD, N)

Chiltern beer braised Roscoff onion tart tatin, goats cheese
(G, D, SD)

Main Course

Pan fried fillet of sea bream, peas, pea puree, salt and vinegar potato rosti, caper cream sauce
(F, SD, D, M)

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

Roast rump of Scotsgrove farm lamb, 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 bavaois, raspberry compote, raspberry 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