



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 – £49

Two courses (including main course) – £40

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

Cream of carrot soup, iceberg, ginger and yoghurt
(D)

Confit and torched mackerel fillet, blood orange, dill emulsion
(F, E, SD)

Pork, sundried tomato, parsley pate en croute, plum ketchup
(G, E, D, SD, N)

Twice baked cheddar cheese soufflé, salt baked beetroot, apple salad, apple gel
(G, D, E, SD)

Main Course

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

*Gallotine of Hertfordshire chicken, creamed potato, leek and mushroom fricassee,
chicken jus*
(E, D, SD, G)

*Braised ox cheek, onion and thyme potatoes, glazed carrot, tomato and tarragon
braising jus*
(D, SD)

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

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

