

HARTWELL HOUSE
FESTIVE 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 – £58

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

Pumpkin and stilton tortellini, toasted seeds, pumpkin veloute
(D, G, E)

Confit Cornish fillet of mackerel, beetroot, watercress, horseradish
(F, SD)

Vensison, pancetta, cranberry and pistachio pate en croute, celeriac and cranberry remoulade
(G, D, E, SD, CE, N, MU)

Chiltern ale glazed onion tart tatin, Rosary goats cheese
(D, G, E, N, CE)

Main Course

Herb and truffle crusted fillet of hake, leek and mushroom fricassee, duchess potato, mussels
(F, SD, D, M, E)

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

Roast breast of Starveall farm turkey, roast potatoes, seasonal vegetables, cauliflower cheese, pigs in blankets, chestnut and cranberry stuffing, red wine jus
(D, G, E, SD, N)

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

Pudding

Apple frangipane tart, blackberry ice cream
(N, G, D, E)

Valrhona chocolate mousse, poached cherries, vanilla ice cream, cherry consommé, tuile biscuit
(D, E, G, N, S)

Cambridge burnt cream, raspberry compote, raspberry sorbet
(E, D)

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

Cafetiere, Espresso or Cappuccino coffee and homemade mince pie £8