

HARTWELL HOUSE
FESTIVE 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 – £55
Two courses (including main course) – £45

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.

To Begin With

Homemade bread, salted butter, served with a mushroom consommé, parmesan foam
(G, E, D, SD)

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)

*Pan roasted breast of Harecramp Estate pheasant, swede, fondant potato, Brussel sprouts, smoked bacon and sherry jus**
(D, SD)

Braised ox cheek, creamed potatos, salt baked treacle carrots, glazed onions, crispy kale
(D, SD)

Honey roasted root vegetable wellington, crown prince squash puree, tender stem broccoli, red wine jus
(G, D, E, SD)

Pudding

Valrhona dark chocolate fondant, spiced poached cherries, Madagascan vanilla ice cream
(N, G, D, E, S)

Blood orange mousse, white chocolate glaze, blood orange gel, crème fraiche sorbet, ginger tuile
(D, E, G, N, S)

Lemon treacle tart, nutmeg ice cream
(E, D, G)

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

may contain shot