



# **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 – £48**

**Two courses (including main course) – £39**

### **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 forest mushroom soup, truffle crème fraiche, pickled wild mushroom,  
rocket cress  
(D, SD G)*

*Confit Loch Duart salmon fillet, winter spiced cranberry gel, radish, frisse salad,  
quinoa cracker  
(F, SD)*

*Flaked ham hock and parsley, fig and port chutney, rosemary tuile, red vine sorrel  
(SD, G, E, MU)*

*Twice baked cheddar cheese soufflé, cheese mustard glaze, smoked haddock and leek chowder  
(G, D, SD, E, F, M)*

**Main Course**

*Pan fried sea bream, crab crushed potatoes, roasted leeks, tomato jam, dill oil,  
white wine sauce  
(F, D, C, SD)*

*Pan roasted breast of Chiltern Hills pheasant, sauteed Brussel sprouts and pancetta, swede  
puree, Anna potato, pheasant jus  
(D, SD)*

*Braised Oxfordshire Ox cheek, creamed potatoes, glazed carrots, baby onions, mushrooms,  
tomato and parsley braising sauce  
(D, SD)*

*Nut roast, roasted onion and yeast puree, tender stem broccoli, salt baked celeriac,  
sage butter sauce  
(G, N, E, D, SD)*

**Pudding**

*Valrhona dark chocolate and chestnut mousse, yoghurt sorbet, cocoa nib tuile  
(G, D, S, N)*

*Warm cranberry and apple frangipane tart, bourbon vanilla ice cream  
(G, D, E, N, SD)*

*Orange crème brulee, blood orange sorbet, orange marmalade  
(D, E, SD)*

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



**Cafetiere, Espresso or Cappuccino coffee and hand made sweetmeats £7.50**

