



HARTWELL HOUSE

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 – £56

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

Poached and torched cod fillet, smoked haddock, mussel, leek and fennel chowder
(D, C, M, F, SD)

'Foie Royale' duck liver mousse, fig chutney, muscatel wine gel, rosemary brioche
(D, G, SD, E)

Beer braised onion tart tatin, thyme goats cheese, crispy shallots
(G, D, SD)

Main Course

*Pan fried sea bream fillet, basil crushed potatoes, spinach, grapes, roasted hazelnuts,
white wine sauce*
(F, SD, D, N, E)

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

*Roast loin of Buckinghamshire pork, roast potatoes, seasonal vegetables, cauliflower cheese,
Yorkshire pudding, red wine jus*
(D, G, E, SD)

Duo of Sunday Roast

*Sirloin of Oxfordshire beef and loin of Buckinghamshire pork, roast potatoes, seasonal
vegetables, cauliflower cheese, Yorkshire pudding, red wine jus*
(D, G, E, SD)

*Twice baked farmhouse cheese souffle, broccoli and stilton puree, tender stem broccoli,
salt and vinegar walnuts, poached pear*
(G, D, E, N, SD)

Pudding

Yorkshire rhubarb namelaka, vanilla cream, rhubarb gel, toasted pecan ice cream
(D, N, S, E, G)

Dark chocolate fondant, raspberry compote, raspberry sorbet, cocoa nib crisp
(G, D, E, N, S)

Apple mousse, honey and apple compote, yoghurt sorbet, honey tuile
(D, E, G)

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

ROB
HOTELS

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

