



# **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)

*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)

*Confit and seared belly of Buckinghamshire pork, rosti potato, red cabbage,  
celeriac truffle puree, red wine sauce*  
(G, D, E, SD, CE)

*Braised Ox cheek, creamed potato, forest mushrooms, baby onion, crispy kale,  
tomato and parsley braising liquor*  
(D, 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**

*Rhubarb namelaka, vanilla cream, pecan ice cream, white chocolate curl*  
(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)



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

