



HARTWELL HOUSE

MOTHERING

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 – £59

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.

First Course

Roasted vine tomato and red pepper soup, balsamic, pesto
(D, SD)

Cured and torched fillet of mackerel, caramelised carrot puree, pickled kohlrabi, crab rillette
(F, SD, D, E, C)

*'Foie Royale' duck liver mousse, fig and port gel, apple and ginger chutney,
rosemary tuile, duck fat brioche*
(D, G, SD, E)

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

Main Course

Pan fried seabream, herb crushed potatoes, spinach, asparagus, white wine and tomato sauce
(D, F, SD)

*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)

*Sweet potato and squash wellington, roast potatoes, seasonal vegetables,
cauliflower cheese, Yorkshire pudding, gravy*
(G, N, E, D)

Pudding

Dark chocolate fondant, praline ice cream, cocoa nib crisp
(G, D, E, S, N)

Passion fruit mousse, mango gel, mango sorbet, lemon tuille
(D, E)

Raspberry parfait, meringue, raspberry compote, yogurt sorbet
(D, E, S)

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



Cafetiere, Espresso or Cappuccino coffee and handmade sweetmeats £7.50

