



# **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**

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

*Torched fillet of mackerel, ginger and lime puree, coconut, cashew and parsley root sauce  
(N, F, MU, CE)*

*Oxfordshire beef tartare, parmesan crisp, egg yolk puree, rocket  
(SD, E, D, CE, F)*

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

### **Main Course**

*Pan fried filled of sea bream, basil crushed new potatoes, broad beans, samphire,  
mussel and roasted bone sauce  
(M, D, SD, F)*

*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**

*Honey parfait, raspberry gel, elderflower and lemon sorbet, honey tuile  
(D, E)*

*Passion fruit mousse, mango gel, mango sorbet  
(D, E)*

*Strawberry and white chocolate eton mess, meringue, fresh strawberries,  
white chocolate aero, strawberry and lime sorbet  
(D, S, E)*

*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 £8**

