

## **Hartwell House Hotel, Restaurant and Spa**

### **Typical Bill of Fare Dinner 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*

Head Chef  
**Daniel Richardson**

Restaurant Manager  
**Kevin Hughes**

***Three courses - £62.00***

***Two courses (including main course) - £51.00***

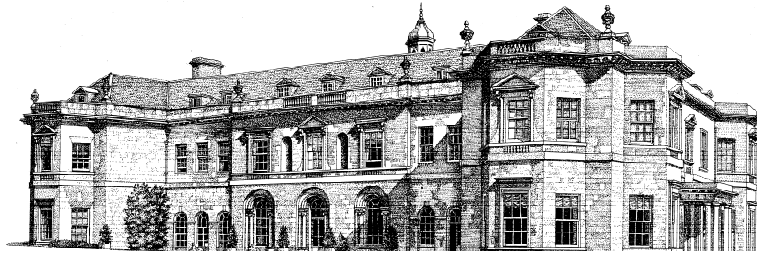
*(A non-refundable food allowance of £51.00 per person is included in all dinner, bed and breakfast breaks)*

*You may choose dishes from any of our menus and you will be charged according to your choice*

*Our tariffs are fully inclusive of service and VAT.  
If they wish guests may leave gratuities at their discretion*

***Dress code at dinner  
Smart please, (although jacket and tie for gentlemen are not obligatory):  
trainers, tracksuits and shorts are not acceptable***

***May 2017***



## **First Course**

### ***Leek and potato***

*Cream of leek and potato soup, warm potato salad*

### ***Monkfish***

*Monkfish medallions, Parma ham, pea mousse, tartare dressing*

### ***Asparagus***

*Buttered English Asparagus, crispy quail egg,  
smoked bacon crisp, hollandaise sauce*

### ***Suckling pig***

*Confit and roasted belly of suckling pig, braised croquet,  
black pudding, smoked apple puree*

### ***Duck liver***

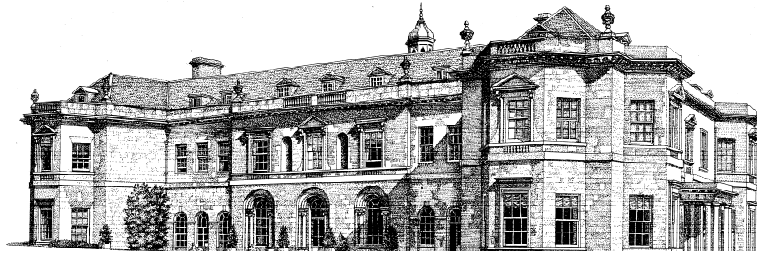
*Ballontine of duck liver, passion fruit, roasted hazelnut, pain d'epice*

### ***Heritage tomatoes and Goats cheese***

*Heritage tomato, goats cheese fondant, rocket pesto, balsamic vinegar*

### ***Smoked salmon***

*Served with traditional accompaniments*



## **Main Course**

### ***Halibut***

*Pan fried halibut fillet, leek flavours, broad beans, rhubarb, white wine cream sauce*

### ***Sea bass***

*Pan fried sea bass, sesame seed and potato gnocchi, warm salad of shaved citrus fennel, radish, samphire, Asian dressing*

### ***Rose veal***

*Rump of Rose veal, Anna potato, asparagus, forest mushroom, spinach, gremolata*

### ***Oxfordshire lamb***

*Oxfordshire lamb cutlet, shoulder croquette, Jersey royals, peas, young spinach, Ewes cured*

### ***Aylesbury duckling***

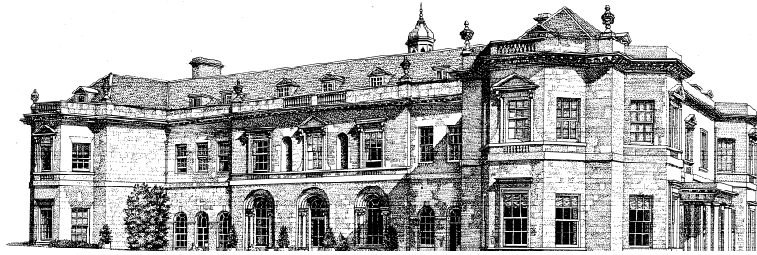
*Aylesbury duckling, celeriac puree, Thai shallot, baby vegetables, fondant potato, anise jus*

### ***Steak***

*Char-grilled fillet steak, tomato, mushroom, homemade chips, seasonal vegetables, a choice of Béarnaise or red wine sauce  
(£5 supplement)*

### ***Cheese soufflé,***

*Twice baked farmhouse cheese soufflé, fricassée of forest mushrooms, spring vegetables, parmesan froth (v)*



### **Pudding**

#### ***Exotic fruits***

*Mango and kalamansi crèmeux, coconut biscuit, citrus avocado puree, fromage blanc ice cream*

#### ***Chocolate***

*Layered milk and dark chocolate tart with a white chocolate glaze, candied orange zest, chocolate orange ice cream*

#### ***Lemon and lime***

*Lime mousse, lemon curd, short bread biscuit, meringue*

#### ***Strawberry and pistachio***

*Layers of crisp puff pastry, diplomat cream, strawberries and pistachio parfait*

#### ***Crème brûlée***

*Raspberry, blueberry and violet crème brûlée, poached berries, biscotti biscuit*

***A selection or choice of homemade ice creams and sorbets***

#### ***Cheese***

***A selection of British Farmhouse Cheeses: Chef's selection of British farmhouse cheese: Perl Wen, Golden cross, Montgomery cheddar, May Hill Green and Beauvale blue served with homemade jelly, chutney, bread and biscuits***

***xxx***

***Cafetiere, Espresso or Cappuccino coffee and handmade Valrhona chocolates £6.00***

*Wherever possible Chef will be pleased to offer alternatives to the dishes shown here for guests staying for a longer visit or who prefer a different style of cooking.*

#### **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.*