



HARTWELL HOUSE HOTEL

SAMPLE Luncheon Bill of Fare

available daily except Sunday

Confit rainbow trout, lime puree, shaved fennel, pomegranate, sunflower seed salad

Warm wood pigeon, wild mushroom and pickled shallot salad

Pressed terrine of corn fed chicken with gribiche

Twice baked cheese soufflé, burnt pear puree, caramelised walnuts (v)

xxx

Pan fried fillet of hake, Parisienne potatoes, green beans, leeks, shellfish sauce

Cider braised belly pork, spelt ,ale, pickled cockles, smoked apple puree

Pan fried calves liver, pancetta crisp with creamed potatoes, Roscoff onions and curly kale

Baby artichokes, blood orange and fennel quinoa, tender stem broccoli, orang vinaigrette (v)

xxx

Rhubarb flavours, custard pannacotta, rhubarb sorbet

Cherry and cardamon parfait, poached cherry, dark chocolate ice cream

Passionfruit crème brulée, exotic fruits, mango yoghurt

Selection of homemade ice creams and sorbets

Selection of British cheeses; Lancashire bomb, Tunsworth and Barkham blue served with homemade biscuits, chutney and bread

2 Course Luncheon £26.00

3 Course Luncheon £34.00

Coffee and Chocolates £5.00

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

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 guess 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

April 2017