



HARTWELL HOUSE HOTEL

SAMPLE Hartwell Spring Dinner

available daily

Celeriac velouté, salt baked celeriac

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

Warm wood pigeon, wild mushroom and pickled shallot salad

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Pan fried fillet of hake, Parisienne potatoes, leeks, girolle mushrooms,
shellfish bisque sauce

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

Violet artichokes, blood orange and fennel quinoa, tender stem broccoli,
orange vinaigrette

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Passion fruit crème brulée, exotic fruits, frozen mango yoghurt

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

Rhubarb flavours and custard pannacotta

2 Course Dinner **£43.00**

3 Course Dinner **£49.00**

Coffee and Hartwell Chocolates **£6.00**

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**

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 guest 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