



HARTWELL HOUSE HOTEL

SAMPLE Sunday Luncheon Menu

Celeriac velouté, salt baked celeriac

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

Pressed terrine of corn fed chicken with gribiche

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

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Pan fried fillet of hake, Parisienne potatoes, citrus fennel, crab bisque

Roast rib of Oxfordshire beef, roast potatoes, vegetable puree, cauliflower cheese, vegetables,
Yorkshire pudding and red wine jus

Roast loin of pork, roast potatoes, vegetable puree, cauliflower cheese, vegetables, Yorkshire
pudding and pork jus

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

Violet artichokes, quinoa, blood orange and fennel (v)

Additional dishes

Yorkshire pudding £2.00

Seasonal mixed salad £4.00

Roast potatoes £4.00

Cauliflower cheese gratin £4.00

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Vanilla parfait, caramelised pecans, raspberries

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

Passion fruit crème brulée, exotic fruits, frozen 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

Three Course Lunch £38.00

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 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