



*HARTWELL HOUSE HOTEL*  
*~SAMPLE Vegetarian Tasting Menu~*

Salad of radish, soused fennel and artichoke with wasabi cream,  
avocado and lime puree and crisp rice wafer

XXX

Cannelloni of goats cheese mousse and balsamic jelly and beetroot tastings

XXX

Croquette of smoked tomato risotto with aubergene puree and micro rocket

XXX

Twice baked farmhouse cheese soufflé with apple puree, braised celery, green leafy  
vegetables, salted caramelised walnuts and parmentier potatoes

XXX

Cherry parfait, with roasted cherries and Valrhona Manjari chocolate sauce

XXX

Clementine soufflé with blood orange sorbet and Grand Marnier sauce

**£57.00** for six courses

**£5.50** Coffee and sweetmeats

*This tasting menu, if chosen, must be taken by all the guests at the table*

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

Special diets and allergies – whilst we will do our best to cater for our guests' specific requirements, we cannot guarantee that conformity will be 100% or accept responsibilities for any unintended deficiency or resultant reaction or illness, unless caused by our negligence

*December 2012*