



## *HARTWELL HOUSE HOTEL*

Roasted pumpkin soup with toasted pumpkin seeds and pumpkin oil

Pan fried sea scallops, with carrot and cumin purée, lemon and coconut foam  
(£2 supplement)

Breast of wood pigeon with squash purée, spinach and smoked  
Valrhona chuo chocolate sauce

Cannelloni of goats cheese mousse, balsamic jelly and beetroot tastings  
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Pan fried fillet of hake with parsnip and crème fraiche gratin, leeks, balsamic button  
onions, red wine and balsamic sauce

Confit belly and braised cheek of pork with fondant potato,  
spiced red cabbage and Calvados jus

Ballotine of chicken with herb mousse, creamed potatoes, Hispy cabbage,  
carrots with thyme jus

Twice baked farmhouse cheese soufflé with smoked apple purée, green leaf vegetables  
salted caramelised walnut and parmentier potatoes

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Valrhona dark chocolate delice with cherry parfait and chocolate wafer

Passionfruit and lime Pavlova with Carpaccio of poached exotic fruits, coconut ice cream

Chestnut parfait with poached cranberries, mulled wine jelly

Mandarin soufflé, Sicilian blood orange liquor sorbet with an orange sauce

Caramelised pear tart Tatin with Pedro Ximenez sherry ice cream

**Selection of British cheeses;** Keens Cheddar, Stilton, Smoked Caerphilly,  
Wobbly Bottom Cheese served with homemade biscuits, chutney and bread

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2 Course Luncheon £23.50

3 Course Luncheon £30.95

Coffee and Hartwell fudge £2.75

**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*