



## *HARTWELL HOUSE HOTEL*

### *~SAMPLE Sunday Luncheon Menu~*

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 chao 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

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

Roasted loin of pork with crackling, roast potatoes, vegetable purée, cauliflower cheese,  
autumn vegetables, Yorkshire pudding, apple sauce and pork gravy

Roasted breast of pheasant, hispy cabbage and flaked braised leg, fondant potato,  
swede purée and mushroom sauce  
(May contain traces of shot)

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

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#### **Additional dishes**

Yorkshire pudding **£ 2.00**      Roast Potatoes **£ 4.00**

Seasonal mixed salad **£ 4.00**      Cauliflower cheese **gratin £4.00**

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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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Two Course Lunch **£25.95**

Three Course Lunch **£33.95**

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*