HARTWELL LUNCHEON BILL OF FARE

Cream of sweetcorn soup, crème fraîche, tarragon, chorizo

Confit salmon, avocado and lime puree, pomegranate, quinoa cracker

Croquette of Aylesbury duckling, endive, cherry, apple and hazelnut salad

Roasted figs, feta mousse, honey caviar, herb crumble

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Pan seared hake, linguine, samphire, fennel flavours, saffron and seaweed butter sauce

Roasted lamb rump, braised pearl barley, Roscoff onions, root vegetables, kale, mustard and stout jus

Caramelised pork belly, apple gel, sweetheart cabbage, tenderstem broccoli, creamed potatoes

Cheese soufflé, burnt pear puree, poached pears, celeriac, walnuts

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Lemon tart, mascarpone ice cream, sesame seed tuile

Vanilla Pavlova, textures of strawberry, mint jelly, strawberry consommé

Chocolate délice, salted caramel, apricot gel, pistachio ice cream

A selection or choice of homemade ice creams and sorbets

A selection of British cheese with grapes and chutney

2 Course Luncheon £27.00
3 Course Luncheon £35.00

Coffee and Sweetmeats £5.00
The Hartwell House Celebration Menu

**Beetroot**
*Heritage beetroot salad, goats cheese croquette, yoghurt, quinoa, apricot puree, caraway chocolate*
*Les Bories Blanques, Viognier, Pays d’oc, France, 2016*

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**Red Mullet**
*Coconut cured red mullet, textures of grapefruit, confit lime, chilli*
*Mount Vernon, Sauvignon Blanc, New Zealand, 2017*

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**Aylesbury Duckling**
*Breast of Aylesbury duckling, braised minted peas, asparagus, morel mushroom, Roscoff onion*
*Kleine Zalze, Cellar Selection, Cabernet Sauvignon, South Africa, 2015*

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**Fondant**
*Chocolate fondant, caramelised banana, hazelnut brittle, banana ice cream*
*Banyuls Cuvee Reserva, Grenache, South of France*

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**Coffee and Sweetmeats**

£40.00 per person

£58.00 per person with Sommeliers wine pairing

Available daily (excluding Sundays)

**Gift Vouchers**
Hartwell House gift cheques make the ideal presents!
Hartwell House Gift Vouchers are available not only for treatments and products but can also be given as gifts for afternoon tea, luncheon, dinner and a range of Hartwell memorabilia. Also ideal for those of you who may have to get something at the last minute!

**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 we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, all be it small, that traces from other dishes may be present in food served here, or on surfaces.