

HARTWELL HOUSE BELLINI BRUNCH

Saturday 23rd November 2019
Saturday 15th February 2020
Saturday 14th March 2020



Allergen Key

*(G) Contains gluten
(CE) Contains celery
(C) Contains crustaceans
(E) Contains eggs
(L) Lupin
(D) Contains dairy
(SD) Contains sulphites*

*(M) Contains molluscs
(MU) Contains mustard
(N) Contains nuts
(P) Contains peanut
(SE) Contains sesame
(S) Contains soya
(F) Contains fish*

Dress code

*Smart please, (although jacket and tie for gentlemen are not obligatory):
trainers, tracksuits and shorts are not acceptable.*

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.

A discretionary 12.5% service charge will be added to your final account.

THREE COURSE BELLINI BRUNCH

Duck crème brulee, crispy leg, cherry, brioche

Hartwell granola, acai, banana, coconut

Crab cake, Romesco sauce

Watermelon, feta and mint salad

xxx

Honey cured bacon, Brambly apple compote, potato rosti

American pancake, streaky bacon, Maple syrup

Hot smoked salmon fillet, poached hens egg, avocado mousse, coriander

Grilled halloumi, wild mushroom, poached egg, toasted sourdough, hot sauce

Minute steak, fries, watercress, truffled béarnaise

xxx

French toast, banana, Dolce chocolate

Orange marmalade souffle, marmalade sauce, chase marmalade gin sorbet

Apple cinnamon brioche, creme fraiche, berries

Cherry clafoutis, vanilla mascarpone

£40 per person

(inclusive of Bellini cocktails, tea & coffee)