

**ADAM SIMMONDS**  
AT DANESFIELD HOUSE

TASTING MENU

**Salmon**

Slow-Cooked Fillet of Wild Salmon, Pea Purée,  
Wild Strawberries, Green Almonds

**Foie Gras**

Confit Foie Gras, Yellow Peaches, Hazelnut Purée,  
Condrieu Jelly

**Turbot**

Poached Fillet of Turbot, Lemon Verbena Pannacotta,  
Asparagus Purée, Girolles, Peanuts

**Lamb**

Slow-Cooked Loin of Lamb, Lamb Sweetbreads,  
Carrot Purée, Cumin Croquettes

**Cheese**

Selection of French and English Farmhouse Cheeses,  
Apple and Celery Sorbets, Homemade Biscuits and Bread  
(Supplement of Six Pounds and Fifty Pence)

**Apricot**

Flavours of Apricot and Vanilla

**Dark Chocolate**

Dark Chocolate and Orange Millefeuille,  
Orange Parfait

Seventy Five Pounds

The Tasting Menu is designed to be enjoyed by the whole table

A discretionary 12.5% service charge will be added  
Inclusive of VAT

## STARTERS

### **Chicken**

Boudin of Corn-Fed Chicken, Cornish Crab Salad,  
Sweetcorn Purée, Oat Crunch, Malt Jelly

### **Salmon**

Slow-Cooked Fillet of Wild Salmon, Pea Purée,  
Wild Strawberries, Green Almonds

### **Sweetbreads**

Crispy Veal Sweetbreads, Sautéed Frogs Legs,  
White Asparagus, Lychee

### **Scallop**

Roasted Scottish Scallops, Risotto of New Season Garlic,  
Granny Smith Apple

### **Foie Gras**

Confit Foie Gras, Yellow Peaches, Hazelnut Purée,  
Condrieu Jelly

## MAIN COURSE

### **Pork**

Braised Pork Oyster, Confit Pork Belly, Roasted Crayfish,  
Cauliflower and Pinenuts

### **Red Mullet**

Pan-Fried Fillets of Red Mullet, Sautéed Squid,  
Fennel, Tomato, Olive Oil Jelly

### **Beef**

Slow-Cooked Fillet of Beef, Watercress and Nasturtian Purée,  
Truffled Macaroni, Bone Marrow

### **Turbot**

Poached Fillet of Turbot, Lemon Verbena Pannacotta,  
Asparagus Purée, Girolles, Peanuts

### **Lamb**

Slow-Cooked Loin of Lamb, Lamb Sweetbreads,  
Carrot Purée, Cumin Croquettes

## DESSERTS

### **Pistachio**

Pistachio Soufflé, Cherry Compote,  
Cherry Sorbet

### **Apricot**

Flavours of Apricot and Vanilla

### **Dark Chocolate**

Dark Chocolate and Orange Millefeuille,  
Orange Parfait

### **Rice Pudding**

Chilled Lemon Rice Pudding, Honey Parfait,  
Lemon Pâte de Fruit, Sesame Seed Tuille

### **Strawberry**

Strawberry Soup, Fromage Frais Mousse,  
Basil Sorbet, Green Almonds

### **Cheese**

Selection of Farmhouse Cheeses, Apple and Celery Sorbets,  
Homemade Biscuits and Bread  
Cheese is available as an additional course  
(Supplement of Eight Pounds)

Cheese supplied by Eric Charriaux of Premier Cheese

Fifty Five Pounds

A discretionary 12.5% service charge will be added  
Inclusive of VAT

# TEA

All teas are served with a selection of homemade biscuits  
Five Pounds and Fifty Pence

## Black Tea

### **Earl Grey Supreme**

Made from a base of exceptional whole leaf Ceylon scented with bergamot and sprinkled with cornflowers to create a tea that delights all the senses.

### **Ceylon Blend**

One of the most outstanding Ceylon teas you will ever drink. Takes well to milk although best drunk black. Full bodied, soothing and complex.

### **Bohea Lapsang (Wuyi Bohea)**

Brought to you directly from the original 400-year-old Bohea Farm in Fujian's Wuyi Mountains, this smooth, mellow, copper-coloured tea is reminiscent of a fine Scotch whisky.

### **Darjeeling 2nd Flush Supreme**

The infused leaf expresses a rich and full bodied aroma with hints of the sought after muscatel flavour for which the second flush is famed

### **Assam Blend**

from many Assam teas for its extraordinarily rich maltiness and surprisingly floral tones. Perfect for those who love a strong and malty cup of tea, with or without milk.

## Aged Tea

### **Fuhai Puerh Brick (aged 6 years)**

The infusion is deep red with thick body and velvety texture. The flavour is pure and clean with unique taste of vanilla sweetness

## White Tea

### **Silver Needle**

The most famous white tea in the world. Sweet, mellow, low in caffeine and high in antioxidants.

## Green Tea

### **Mao Jian**

Grown in misty mountains in Zhejiang Province of Eastern China where the nights are long and cold and little sunlight is shed. Mao Jian is a bright and fresh tea.

### **Jasmine Pearls**

The most perfectly balanced spring green tea, repeatedly hand scented with fresh jasmine flowers

## Flowering Tea

### **Red Amaranth Flower**

Sweet and soothing Silver Needle white tea tied around a Red Amaranth flower. Fragrant with a pink infusion.

## Herbal Infusions

### **Whole Rosebuds**

Light and fragrant like a delicate perfume, the infusion is soothing, soft and refreshing.

### **Whole Chamomile Flowers**

The only way to appreciate the floral, summery elegance of chamomile is to put the whole flower in water. The result is a stunning freshness and light, cleansing flavour that you can only find by infusing the whole leaf.

### **Rooibos**

High in anti-oxidants and caffeine free, for many people this infusion offers a great combination of health and flavour.

### **Whole Peppermint Leaf**

Striking and strong, this peppermint infusion cleans your palate and aids digestion.

## **Coffee**

All served with a selection of homemade chocolates  
Five Pounds and Fifty Pence

Americano

Latté

Cappuccino

Espresso

Macchiato

## **Hennessy Selection**

### **Hennessy X.O**

Composed from around 100 eaux-de-vie, the oldest approaching 30 years, this first 'extra old' Cognac has a rich and powerful complexity born from its woody, spicy aromas.

Nineteen Pounds and Fifty Pence

### **Hennessy 'Paradis' Extra**

The product of successive blends of several hundred eaux-de-vie brought to their peak by succeeding generations of Master Blenders. The aromas and flavours of this blend are the ultimate delight for the senses.

Thirty Two Pounds

### **Richard Hennessy**

Blend of over 100 rare-eaux-de-vie aged 40-200 years.  
A complex Cognac with infinite aromas, nothing dominates but everything is there – it is the architecture of perfect balance.

One Hundred and Twenty Five Pounds

### **Hennessy Rare Experience**

A rare opportunity to sample three qualities from the Hennessey collection - 'X.O', 'Paradis' and 'Richard' in one experience. Enjoy a glass (12.5ml) of each and discover for yourself the different nuances and blends that make up each of these aged Cognacs.

Fifty Nine Pounds