

## Desserts

Selection of Ice Creams and Sorbets  
2004 Jurançon La Magendia de Lapeyre, Pyrénées £8.00

Chocolate Crème Brûlée, Chocolate Ice Cream  
2007 Monbazillac, Jour de Fruit,  
Domaine de l'Ancienne Cure £9.50

Caramelised Lemon Tart, Clotted Cream  
2005 Maury, Domaine Mas Amiel, Roussillon £10.50

Mango Rice Pudding, Mango Sorbet  
2008 Muscat de St Jean de Minervois  
"Douce Providence" £10.50

Apple and Sultana Crumble, Vanilla Ice Cream  
2003 Recioto di Soave « Vigna Marogne »,  
Tamellini – Veneto £12.00

Selection of English and French Farmhouse Cheeses  
Pedro Ximenez Solera 1927, Alvear – Montilla-Morales £7.50

## The Orangery



## DANESFIELD HOUSE

### Sunday Luncheon

The Present Neo-Tudor building was built in 1901 for Robert Hudson, on what had been geographically recognized as a prehistoric hill fort known as 'Danes Field Camp'. The property was requisitioned in WWII by the Committee Intelligence Collection Management whose staff were initially recruited from the Royal Air Force. The committee set up Signals Intelligence at Bletchley Park and Imagery Intelligence at Danesfield House.

An 'Orangery' was a building frequently found in the grounds of fashionable residences from the 17<sup>th</sup> to the 19<sup>th</sup> Century and given a classical architectural form. The Orangery was similar to a greenhouse or conservatory. The name reflects the original use of the buildings as a place where citrus trees were often wintered in tubs under cover, surviving through harsh frosts though not expected to flower and fruit.

## Appetisers

Terrine of Ham Hock, Homemade Piccalilli

Smoked Scottish Salmon, Capers, Shallots and Parsley

Chilled Gazpacho

Poached English Asparagus, Pheasant Egg,  
Hollandaise Sauce

Smoked Mackerel, Orange and Fennel Salad,  
Orange Purée

## Main Courses

Roast Sirloin of Beef, Yorkshire Pudding,  
Fondant Potato, Shallot and Horseradish Purée

Salmon Bois Boudrain, Fennel salad,  
French Beans and New Potatoes

Pan-Fried Fillet of Bream, Aubergine Caviar,  
Saffron Sauce

Risotto of Wild Mushrooms and Chervil

Roasted Breast of Chicken, Spring Greens,  
Parmentier Potatoes, Celeriac Purée

3 Courses - £34.50  
Service is Not Included  
Menu price is inclusive of VAT at the current rate