



Danesfield House Hotel and Spa

Private Dining and Events 2012

Menu Selection

Executive Chef Adam Simmonds has brought together some of the finest seasonal ingredients offering a varied selection suitable for every occasion.

Please note the enclosed menus vary in their complexity to ensure suitability for all occasions.

Drawing on a wealth of expertise and experience within our highly acclaimed kitchens, we are able to tailor and create **bespoke** menus to match your requirements.

Prices are subject to supplement charges.

Please note that we reserve the right to alter prices and menu content in line with fluctuating market conditions and seasonal recommendations.

Adam Simmonds recently awarded **Hotel Chef of the Year 2011**

A discretionary service charge of 12.5% will be added to food and beverage items not included within our Day Delegate and Residential Rates.

Prices are inclusive of VAT



Members Since 1990



Winner Most Excellent Hotel Meeting Venue 2010
~ Condé Nast Johansens Awards for Excellence



Morning and Afternoon Additions

Drinks

Tea, Coffee and Biscuits
£4.85 per person per serving

Fruit Juice
£10.50 per litre Jug

Meeting Room Minibar of Soft Drinks

Coca Cola, Diet Coke, Lemonade, Ginger Beer
£10.50 pp (per day)

House Champagne
From £46.95 per bottle

House Wines
From £24.95 per bottle

Bottled Beers
From £5.00 per bottle

Bites

Bacon Rolls
£5.75pp

Smoked Salmon Bagels
£5.75pp

Homemade Cake
£2.75pp

Homemade Yogurt
£3.00pp

Danish Pastries
£2.75pp

Homemade Muffins
£2.75pp

Fruit Bowl
£2.25pp





Canapés

Quail's Egg, Tartare Sauce

Chicken Satay

Foie Gras Ballotine with Pear

Smoked Salmon with Dill

Guacamole with Lobster

Blue Cheese and Spinach Tarts

Fish Skewers

Tomato and Mozzarella Tart

Cheese Straws

Vegetable Samosas

Sliced Potato, Cream Cheese and Chives

Your selection of:

4 canapés at £9.50 per person

6 canapés at £14.50 per person





Finger Buffet

Mini Smoked Salmon Bagels

Honey Roast Ham with Piccalilli

Prawn Cocktails on Gem Lettuce

Fish Cakes, Tartare Sauce

Seasonal Quiche

Individual Endive, Pear and Blue Cheese

Chicken and Vegetable Brochette

Selection of Dips

Lamb Skewers with Mint Dip

Seasonal Cheesecake

Tiramisu

Selection of English and
French Farmhouse Cheeses

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£25 per person

Additional items available at £3.25 each

**For a more formal buffet, please select from
our Buffet Menus**





Daily Lunch Buffet

(please note that all courses are based on equal amounts of each dish)

Monday

Home Baked Breads &
Infused Oils

Wraps

Chicken Caesar Salad
Mixed Bean and
Mustard Vinaigrette

Salads

Waldorf Salad
Grilled Vegetable Salad
Charcuterie Meats

Main Course

Cottage Pies
Fish Stew

Desserts

Mini Doughnuts
Vanilla Panna Cotta
Poached Fruits

Tuesday

Home Baked Breads &
Infused Oils

Wraps

Smoked Salmon Mousse
Roast Beef, Rocket
and Horseradish

Salads

Niçoise Salad
Couscous Salad
Charcuterie Meats

Main Course

Lancashire Hot Pots
Vegetable Curry,
Steamed Rice

Desserts

Cheesecake
Berry Fool

Wednesday

Home Baked Breads &
Infused Oils

Wraps

Duck, Hoisin Sauce, Onion
Sun-Dried Tomato, Basil
and Goats Cheese

Salads

Cucumber, Mint and Yogurt
Russian Salad
Charcuterie Meats

Main Course

Lasagne
Fish Pie

Desserts

Tiramisu
Lemon Meringue Pie

Thursday

Home Baked Breads &
Infused Oils

Wraps

Guacamole with Prawns
Artichoke, Lemon Feta

Salads

Seasonal Salad
Tomato, Mozzarella, Pesto
Charcuterie Meats

Main Course

Beef Stir-Fry,
Cold Salmon,
Herb Mayonnaise

Desserts

Seasonal Trifle
Chocolate Orange Mousse

Friday

Home Baked Breads &
Infused Oils

Wraps

Tuna with Confit
Peppers
Coronation Chicken

Salads

Prawn Salad
German Salad
Charcuterie Meats

Main Course

Vegetable Pasta
Roast Chicken, Tarragon,
Sweetcorn, Boulangère
Potatoes

Desserts

Crème Brûlée
Eton Mess

**£21 per person
including coffee**





Bowl Buffet

£5 per cold bowl/ £6 per hot bowl (for minimum of 10 guests)

Cold Bowls

Caesar Salad
Prawn Cocktail, Gem Lettuce
Coronation Chicken, Gem Lettuce
Tuna Niçoise
Grilled Marinated Vegetables

Hot Savoury Bowls

Sausage, Mash and Onion Gravy
Cottage Pie
Tabouleh with Aubergine Caviar
Fish and Chunky Chips, Pea Purée and Tartare Sauce
Prawn Fried Rice

Sweet Bowls

Mango Rice Pudding
Crème Brûlée
Chocolate Orange Mousse
Vanilla Pannacotta, Seasonal Fruit Compote
Curd Cheesecake, Apple Compote

Please note maximum choice of 6 bowls for up to 100 guests attending, or 5 bowls for up to 175 guests attending





Buffet

£38.50 per person including coffee

Starters and Salads

Cold Sirloin of Beef, Creamed Horseradish
Honey Roast Ham, Homemade Picallili
Seasonal Quiche
Prawn Cocktail
Waldorf Salad
Endive, Pear and Blue Cheese Salad

Hot Main Courses

Fillet of Sole with Herb Sauce
Sweet and Sour Pork with Rice
New Potatoes
Penne Pasta with Tomato and Basil

Desserts

Chocolate Mousse
Meringue with Seasonal Fruits
Lemon Syllabub





Spring and Summer Lunch Menus (April to September)
£34.50 per person

Menu 1

Salad of Confit Pepper, Sundried Tomato, Saffron Rouille
Chicken Mushroom Pie, Green Beans, New Potatoes
Vanilla Crème Brûlée

Menu 2

Salmon Gravavlax, New Potatoes, Grain Mustard Dressing
Risotto of Girolles and Chervil
Glazed Orange Tart

Menu 3

Confit Duck Leg Terrine, Green Beans, Dandelion
Pan Fried Fillet of Bream, Ratatouille, Tomato
Apple Crumble, Pouring Cream

Coffee

Please select one set menu





Autumn and Winter Lunch Menus (October to March)
£34.50 per person

Menu 1

Pumpkin Soup with Toasted Pumpkin Seeds

Coq au Vin, Green Beans, Pomme Purée

Hazelnut Crème Brûlée

Menu 2

Salmon Rillettes, Dill Crème Fraîche, Cucumber

Risotto of Cepes and Chervil

Bakewell Tart

Menu 3

Confit Guinea Fowl Terrine, Green Beans, Hazelnuts

Fish Pie

Plum Crumble, Pouring Cream

Coffee

Please select one set menu





Spring and Summer Menus (April to September)
£44.50 per person

Menu 1

Warm Pickled Mackerel, Orange and Fennel Salad
Roasted Breast of Chicken, Boulangère Potatoes, Braised Carrots
Tonka Bean Crème Brûlée

Menu 2

Terrine of Chicken Leg, Dried Apricots, Hazelnut Dressing
Pan-Fried Fillet of Pollock, Tomato Fondue, Herb Crust
Glazed Lemon Tart

Menu 3

Chilled Gazpacho, Tomato Tian
Confit Duck Leg, Pomme Purée, Onions, Mushrooms, Bacon
Strawberry Trifle

Coffee

Please select one set menu





Spring and Summer Menus (April to September)
£47.50 per person (supplement of £5 per person on 24 hour delegate rate)

Menu 1

Salmon Tartare, Pickled Cucumber, Dill Crème Fraiche
Roasted Breast of Duck, Confit Potatoes, Spring Cabbage, Orange Purée
Rhubarb and Ginger Fool

Menu 2

Smoked Duck, Potato and Pear Salad, Mustard Dressing
Pan-Fried Fillet of Salmon, Asparagus, Leeks, Cucumber, Beurre Blanc
Gratin of Berries

Menu 3

Poached Green Asparagus, Hen's Egg, Hollandaise Sauce
Roasted Rump of Lamb, Pomme Purée, Broad Beans
Pistachio Crème Brûlée, Chocolate Sorbet

Coffee

Please select one set menu





Spring and Summer Menus (April to September)
£55 per person (supplement of £12.50 per person on 24 hour delegate rate)

Menu 1

Crab Salad, Pink Grapefruit, Avocado, Tomato

Slow-Cooked Fillet of Beef, Horseradish Purée, Roasted Baby Onions, Girolles

Baked Almond Tart, Cherry Sorbet

Menu 2

Ballotine of Foie Gras, Peach Compote, Hazelnut Purée

Pan-Fried Fillet of Red Mullet, Aubergine Caviar, Bouillabaisse

Chilled Mango Rice Pudding, Mango Sorbet

Menu 3

Risotto of Asparagus and Lemon

Roasted Breast of Guinea Fowl, Fondant Potato, Carrots, Spring Cabbage

Vanilla Pannacotta, Poached Apricots

Coffee

Please select one set menu





Autumn and Winter Menus (October to March)
£44.50 per person

Menu 1

Pumpkin Soup

Roasted Partridge, Pomme Purée, Chestnuts

Mandarin Trifle

Menu 2

Terrine of Confit Chicken Leg, Quince and Roasted Walnut

Roasted Pollock, Parsnip Purée, Salsify

Steamed Sponge Pudding, Vanilla Anglaise

Menu 3

Salad of Jerusalem Artichoke, Leeks, Truffle Dressing

Roasted Chicken Breast, Sage and Onion, Dauphinoise Potatoes

Hazelnut Crème Brûlée, Milk Chocolate Ice Cream

Coffee

Please select one set menu





Autumn and Winter Menus (October to March)
£47.50 per person (supplement of £5 per person on 24 hour delegate rate)

Menu 1

Crispy Salt Cod Brandade, Pickled Beetroot, Horseradish Crème
Roasted Loin of Pork, Black Pudding, Apple, Celeriac Purée
Warm Bread and Butter Pudding, Clotted Cream

Menu 2

Carpaccio of Beef, Horseradish Crème, Rocket Salad
Pan-Fried Fillet of Red Mullet, Fennel Purée, Saffron Velouté
Blueberry Cheesecake, Blueberry Sorbet

Menu 3

Salad of White Asparagus, Granny Smith Apple, Hazelnuts
Braised Beef, Pomme Purée, Roasted Root Vegetables
Bitter Chocolate Tart, Orange Ice Cream

Coffee

Please select one set menu





Autumn and Winter Menus (October to March)
£55 per person (supplement of £12.50 per person on 24 hour delegate rate)

Menu 1

Warm Crab Tian, Ginger Bisque

Roasted Loin of Venison, Celeriac Purée, Braised Baby Chicory, Chestnuts

Warm Treacle Tart, Prune Ice Cream

Menu 2

Rillettes of Duck, Pear, Frisée Salad, Hazelnut Dressing

Fillet of Seabass, Roasted Artichokes, Potato Gnocchi, Jerusalem Artichoke Soup

Poached Plums, Cinnamon Ice Cream

Menu 3

Salad of Goats' Cheese, Pickled Beetroot, Horseradish

Braised Fillet of Brill, Spinach, Baby Onions, Mushrooms

Pineapple Tart Tatin, Cardamom Ice Cream

Coffee

Please select one set menu





Vegetarian Main Courses

Spring & Summer (April to September)

Potato Gnocchi, Pea Purée, Fricassé of Broad Beans and Morels

Tomato Tart, Black Olive, Mozzarella, Basil

Open Ravioli of Baby Vegetables, Herb Beurre Blanc

Autumn & Winter (October to March)

Potato Gnocchi, Roasted Cepes, Crosnes, Walnuts

Risotto of Wild Mushrooms

Ravioli of Swiss Chard, Dates and Dried Cranberries

Please select the same main course for all vegetarians in your party





Additional Courses

Fish Course
£13.50

Selection of English and French Farmhouse Cheeses
£8

Cheese and Port
*Selection of English and French Farmhouse Cheeses,
accompanied with a glass of Churchill's LBV Port*
£13.50

Petit Fours to accompany Coffee
£2.25

Chocolates to accompany Coffee
£2.75

Children's Menu

Tomato Soup

Pasta with Fresh Herbs

Sliced Melon
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Poached Salmon, New Potato Salad

Pork Sausages, Mashed Potato,
Onion Gravy

Chicken Nuggets, Salad and Chips
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Chocolate Tart,
Vanilla Ice Cream

Selection of Ice Cream
And Sorbets

Fresh Fruit with Yogurt

Children under 5 years £10.50/
Children 6 to 12 years £21





ADAM SIMMONDS

AT DANESFIELD HOUSE

ADAM SIMMONDS PRIVATE DINING COLLECTION

ADAM SIMMONDS, EXECUTIVE CHEF OF DANESFIELD HOUSE
HAS DEVISED THE FOLLOWING COLLECTION OF MENUS TO ENABLE LARGER GROUPS
OF GUESTS TO SAMPLE HIS HIGHLY ACCLAIMED AND AWARD WINNING CUISINE.

TABLES UP TO SIX PERSONS MAY ENJOY:

A LA CARTE MENU
FULL TASTING MENU
TASTING SELECTION

TABLES OF SEVEN TO FOURTEEN PERSONS MAY ENJOY:

FULL TASTING MENU
TASTING SELECTION

Michelin Star awarded in **Michelin Guide Great Britain & Ireland 2012**



AA Restaurant Guide 2011

12th Best Restaurant in the UK
Good Food Guide 2012





A LA CARTE SELECTION (SAMPLE MENU)

Chicken

Roasted Chicken Oysters, Cod Roe, Hay
Baked Celeriac, Crispy Skin

Oyster

Oyster Purée, Roasted Scottish
Langoustine, Celery, Horseradish, Borage
Flower

Pheasant

Slow-Cooked Pheasant Eggs, Summer
Truffle Purée, White Asparagus

Cod

Pan-Fried Fillet of Cod, Sweetcorn Purée,
Bacon Polenta, Smoked Olive Oil

Pigeon

Roasted Breast of Squab Pigeon,
Beetroot,
Baby Turnip, Trompettes, Bone Marrow

Sweetbread

Pan-Fried Veal Sweetbread, Cockles,
Cauliflower Purée, St. Georges

Tonka Bean

Tonka Bean Soufflé, White Coffee Ice
Cream

Cheesecake

Goat Curd Cheesecake, Tapioca, Oat
Crunch, Granny Smith Apple

Strawberry

Strawberry Parfait, Basil Sorbet, Fromage
Frais Mousse, Dried Almonds

Sixty-Five Pounds (3 courses)

Fifty Pounds (2 courses)

TASTING MENU (SAMPLE MENU)

Crab

Cornish Crab Salad, Tartare of Mackerel,
Cucumber, Avocado Purée

Foie Gras

Confit Foie Gras, Bramley Apple Compote,
Walnut Purée, Watercress

Brill

Braised Fillet of Brill, Wild Garlic Leaf
Pannacotta, Peas, Fèves, Morels

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)

Lemon

Lemon Parfait, Fennel Pollen Ice Cream,
Fennel Granita, Olive Oil Jelly

Dark Chocolate

Dark Chocolate and Orange Ganache,
Orange Parfait, Cocoa Nib

Eighty Two Pounds

TASTING SELECTION (SAMPLE MENU)

Foie Gras

Confit Foie Gras, Bramley Apple Compote,
Walnut Purée, Watercress

Brill

Braised Fillet of Brill, Wild Garlic Leaf
Pannacotta, Peas, Fèves, Morels

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 £6.50)

Dark Chocolate

Dark Chocolate and Orange Ganache,
Orange Parfait, Cocoa Nib

Seventy Pounds





