

# ADAM SIMMONDS

AT DANESFIELD HOUSE

## TASTING MENU

### **Crab**

Cornish Crab Salad, Avocado Purée, Pink Grapefruit,  
Pickled Kohlrabi

### **Foie Gras**

Confit Foie Gras, Williams Pear Compote,  
Walnut Purée, Rocket

### **Brill**

Pan-Fried Fillet of Brill, Parmesan Macaroni,  
Salt Baked Celeriac, Granny Smith Apple

### **Venison**

Roasted Loin of Venison, Parsnip and Blue Cheese,  
Caraway Croquettes, Chestnuts

### **Cheese**

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

### **Buttermilk**

Buttermilk and Honey Ice-Cream, Clementine,  
Honey Mousse, Dried Almonds

### **Milk Chocolate**

Milk Chocolate and Malt Ganache, Ovaltine Ice Cream,  
Oat Crunch

Eighty Two 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

### **Quail**

Roasted Breast of Quail, Shallot Purée, Cepe Carpaccio,  
Slow-Cooked Quail's Egg

### **Crab**

Cornish Crab Salad, Avocado Purée, Pink Grapefruit,  
Pickled Kohlrabi

### **Hen's Egg**

Slow-Cooked Hen's Egg, Autumn Truffle Purée,  
White Asparagus

### **Oysters**

Lightly Poached Loch Fyne Oysters, Beetroot Purée,  
Horseradish, Lychee, Land Cress

### **Foie Gras**

Confit Foie Gras, Williams Pear Compote,  
Walnut Purée, Rocket

## MAIN COURSE

### **Brill**

Pan-Fried Fillet of Brill, Parmesan Macaroni,  
Salt Baked Celeriac, Granny Smith Apple

### **Venison**

Roasted Loin of Venison, Parsnip and Blue Cheese,  
Caraway Croquettes, Chestnuts

### **Cod**

Pan-Fried Fillet of Cod, Mussels,  
Cauliflower Purée, Curried Cauliflower Beignets

### **Pork**

Roasted Fillet of Pork, Scottish Langoustine,  
Salt Baked Turnip, Broccoli Stems, Trompettes

### **Partridge**

Slow-Cooked Breast of Partridge, Roasted Pearl Barley,  
Parsley Root, Sprouts

## DESSERTS

### **Banana**

Banana and Caramel Soufflé, Salted Caramel Ice Cream

### **Goat's Curd**

Goat's Curd Mousse, Taupiniere and Fig Purée,  
Fig Granita, Pistachios

### **Milk Chocolate**

Milk Chocolate and Malt Ganache, Ovaltine Ice Cream,  
Oat Crunch

### **Mango**

Mango Parfait, Coffee Granita,  
Coffee Panna Cotta, Mango Purée

### **Buttermilk**

Buttermilk and Honey Ice-Cream, Clementine,  
Honey Mousse, Dried Almonds

### **Cheese**

Selection of Farmhouse Cheeses, Grape 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

Sixty Five Pounds

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