

Desserts

Dark Chocolate & Passion Fruit Delice,
Passion Fruit Jelly, Cocoa Nib £8.00

Spiced Pineapple,
Pineapple Purée, Rosemary Ice Cream £7.50

Vanilla Pannacotta, Mixed Berries,
Strawberry Sorbet £7.50

Lemon Macaroon, Lemon Sorbet,
Olive Oil Pâte de Fruit, Fennel Shoots £7.50

Selection of Farmhouse Cheese: 4 Choices £8.50
6 Choices £10.00
8 Choices £12.50

(Served with a Selection of Biscuits)

The Orangery



DANESFIELD HOUSE

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 Committees 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 17th to the 19th 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

Crab Salad,
Mango Mayonnaise,
Avocado and Caviar £10.50

Ballotine of Ham Hock,
Grilled New Potatoes,
Mustard Dressing £7.50

Scottish Smoked Salmon,
Capers, Shallots £7.50

Chilled Gazpacho,
Tomato Confit, Basil Jelly £7.00

Chicken Cannelloni,
White Asparagus, Hazelnuts,
Summer Truffle £8.00

Main Courses

Poached Fillet of Halibut,
Green Asparagus, Peas, Fèves, Girolles £18.95

Pan-Fried Duck Breast,
Confit Potato, Orange Purée,
Grillotte Onions £17.95

Risotto of Goats Cheese and Beetroot £14.00

Pan-Fried Fillet of Pollock,
Aubergine Caviar, Rocket,
Tomato Dressing £16.95

Roasted Bavette Steak,
Horseradish Pomme Purée,
Roasted Onions, Girolles, Red Wine Jus
(Served Medium) £17.00

*Menu price is inclusive of VAT.
Please advise a member of our team should you have any dietary requirements or allergies.*