

THE OAK ROOM
AT DANESFIELD HOUSE

ADAM SIMMONDS
MENU COLLECTION
FOR LARGER PARTIES

DUE TO THE COMPLEXITY AND HIGH
STANDARDS OF CULINARY EXPERTISE
WITHIN THE OAK ROOM, ADAM SIMMONDS
HAS DEVISED THE FOLLOWING
COLLECTION OF MENUS TO ENABLE
LARGER GROUPS OF GUESTS TO SAMPLE
THE OAK ROOM'S CUISINE.

TABLES UP TO SIX PERSONS MAY ENJOY

A LA CARTE MENU
FULL TASTING MENU
TASTING SELECTION

TABLES FROM SEVEN TO TEN PERSONS MAY ENJOY

A LA CARTE SELECTION
FULL TASTING MENU
TASTING SELECTION

TABLES FROM ELEVEN TO FOURTEEN PERSONS MAY ENJOY

FULL TASTING MENU
TASTING SELECTION

**PLEASE ALLOW TWO AND A HALF HOURS FOR EACH OF THE A LA
CARTE, A LA CARTE SELECTION AND TASTING SELECTION MENUS.**

PLEASE ALLOW THREE HOURS FOR THE FULL TASTING MENU

TASTING MENU

Scallop

Seared Hand-Dived Scallops, Globe Artichoke Purée,
Grain Mustard Jelly, Avocado Ice Cream

Terrine

Terrine of Squab Pigeon, Poached Pear, Celeriac, Foie Gras,
Salted Almonds

Brill

Poached Fillet of Brill, Wild Garlic Leaf Pannacotta,
Fresh Peas, Fèves, Morels

Beef

Roast Fillet of Beef, Ox Tongue, Chervil Gnocchi,
Shallot and Horseradish Purée, Red Wine

Cheese

Selection of French and English Farmhouse Cheeses,
Apple and Celery Sorbets, Homemade Biscuits and Bread

Lime

Lime Parfait, Lime Leaf Infused Tapioca, Ginger Foam

Coffee

Coffee Pannacotta, Salted Caramel Fudge, Crunchy Nougatine,
Espresso Granité and Coffee Ice Cream

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

TASTING SELECTION

Terrine

Terrine of Squab Pigeon, Poached Pear, Celeriac, Foie Gras,
Salted Almonds

Brill

Poached Fillet of Brill, Wild Garlic Leaf Pannacotta,
Fresh Peas, Fèves, Morels

Beef

Roast Fillet of Beef, Ox Tongue, Chervil Gnocchi,
Shallot and Horseradish Purée, Red Wine

Cheese

Selection of French and English Farmhouse Cheeses,
Apple and Celery Sorbets, Homemade Biscuits and Bread

Coffee

Coffee Pannacotta, Salted Caramel Fudge, Crunchy Nougatine,
Espresso Granité and Coffee Ice Cream

Sixty Five Pounds

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

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

ALA CARTE MENU

Starters

Scallop

Seared Hand-Dived Scallops, Globe Artichoke Purée,
Grain Mustard Jelly, Avocado Ice Cream

Terrine

Terrine of Squab Pigeon, Poached Pear, Celeriac, Foie Gras,
Salted Almonds

Haddock

Smoked Haddock Risotto, Beetroot Sorbet,
Horseradish Velouté, Bulls Blood Leaf

Chicken

Confit Chicken Oysters, Slow-Boiled Hen's Egg,
Mizuma, Dandelion and Truffle

Langoustine

Roast Scottish Langoustine, Cucumber Essence,
Yogurt Pannacotta, Oscietra Caviar, Samphire

Main Course

Rabbit

Roasted Loin and Rack of Rabbit, Consommé,
White Asparagus Purée, Pineapple Jelly, Spring White Truffle

Monkfish

Braised Fillet of Monkfish, White Onion Purée,
Saffron Polenta, Roasted Chicory Ice Cream, Vanilla

Sweetbread

Sautéed Limousin Veal Sweetbread, Cauliflower Purée,
Gem Lettuce, Anchovy Tortellini

Brill

Poached Fillet of Brill, Wild Garlic Leaf Pannacotta,
Baby Asparagus, Fresh Peas, Fèves, Morels

Beef

Roasted Fillet of Beef, Ox Tongue, Chervil Gnocchi,
Shallot and Horseradish Purée, Red Wine

(Supplement of Five Pounds)

Desserts

Lime

Lime Parfait, Lime Leaf Infused Tapioca, Ginger Foam

Chocolate

Chocolate and Basil Coulant, Grapefruit Jelly,
Grapefruit Sorbet, Basil Froth

Raspberry

Raspberry Soufflé, Lychee Sorbet, Rose Foam

Praline

Praline Mousse, Yogurt and Tarragon Sorbet,
Hazelnut Cake, Pernod Cream

Coffee

Coffee Pannacotta, Salted Caramel Fudge, Crunchy Nougatine,
Espresso Granité, Coffee Ice Cream

Cheese

Selection of French and English Farmhouse Cheeses with
Stinking Bishop Soufflé, Apple and Celery Sorbets,
Homemade Biscuits and Bread

Cheese is available as an additional course with
Apple and Celery Sorbet, Homemade Biscuits and Bread

(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

A LA CARTE SELECTION

Starters

Scallop

Seared Hand-Dived Scallops, Globe Artichoke Purée,
Grain Mustard Jelly, Avocado Ice Cream

Chicken

Confit Chicken Oysters, Slow-Boiled Hen's Egg,
Mizuma, Dandelion and Truffle

Langoustine

Roast Scottish Langoustine, Cucumber Essence,
Yogurt Pannacotta, Oscietra Caviar, Samphire

Main Course

Rabbit

Roasted Loin and Rack of Rabbit, Consommé,
White Asparagus Purée, Pineapple Jelly, Spring White Truffle

Brill

Poached Fillet of Brill, Wild Garlic Leaf Pannacotta,
Baby Asparagus, Fresh Peas, Fèves, Morels

Beef

Roasted Fillet of Beef, Ox Tongue, Chervil Gnocchi,
Shallot and Horseradish Purée, Red Wine
(Supplement of Five Pounds)

Dessert

Lime

Lime Parfait, Lime Leaf Infused Tapioca, Ginger Foam

Chocolate

Chocolate and Basil Coulant, Grapefruit Jelly,
Grapefruit Sorbet, Basil Froth

Coffee

Coffee Pannacotta, Salted Caramel Fudge, Crunchy Nougatine,
Espresso Granité, Coffee Ice Cream

Fifty Five Pounds

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