



# Danesfield House Hotel and Spa

## Private Dining and Events

### Menu Selection

Please find our selection of seasonal menus. We have brought together some of the finest seasonal ingredients, to create superb cuisine, suitable for all occasions.

Our menus recognise and reflect the importance of seasonality. We believe, that in order to create the very finest dishes, we must do so by ensuring our ingredients are at the very peak of their potential.

It may be possible to create dishes out of season if so desired, however you will appreciate that these ingredients come at a premium at certain times of the year.

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

All prices are inclusive of VAT





## Morning and Afternoon Breaks

### Hot Beverage Breaks

Tea, Coffee & Biscuits  
£4.50

#### **Business Break**

Tea, Coffee, Fresh Juices,  
Danish Pastries & Warm Croissants  
£8.50  
(Delegate Supplement of £4.00 per person)

#### **Executive Break**

Tea, Coffee, Fresh Juices,  
Danish Pastries, Warm Croissants,  
Pain au Chocolat and Muffins  
£12.50  
(Delegate Supplement of £8.00 per person)

### Morning Options

Bacon Rolls  
£5.50

Smoked Salmon Bagels  
£6.50

Fresh Fruit Platter  
£4.50

Danish Pastries  
£2.50

Homemade Muffins  
£2.50

### Afternoon Options

English Breakfast Tea, Scones,  
Clotted Cream & Strawberry Jam  
£11.00  
(Delegate Supplement of £5.00 per person)

English Breakfast Tea, Scones,  
Clotted Cream & Strawberry Jam,  
Fruit Cake, Homemade Cakes  
Selection of Finger Sandwiches  
£18.50  
(Delegate Supplement of £13.00 per person)

Toasted Tea Cakes,  
Served with Butter  
£5.50





## Finger Buffet

Selection of Finger Sandwiches

Home Made Sausage Rolls

Crudités with Aioli Sauce

Stilton & Broccoli Quiches

Prawn and Sesame Toast

Spiced Chicken Drumsticks

Fish Goujons

Selection of English & French Cheeses

Vanilla Crème Brûlée

£20 per person





## Working Luncheon Buffet

<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Sandwich Selection</b>	<b>Sandwich Selection</b>	<b>Sandwich Selection</b>	<b>Sandwich Selection</b>	<b>Sandwich Selection</b>
Roast Beef, Horseradish Roquette	Chicken, Lettuce & Tomato	Smoked Salmon & Cucumber	Roast Beef, Horseradish Roquette	Cheddar Cheese & Cucumber
Ham & Mustard	Tuna & Sweetcorn	Gruyere Cheese & Tomato	Prawn & Watercress	Tuna & Apple
Cream Cheese & Cucumber	Egg & Cress	Roast Turkey	Ham & Mustard	Egg & Cress
<b>Main Course and Salad</b>	<b>Main Course and Salad</b>	<b>Main Course and Salad</b>	<b>Main Course and Salad</b>	<b>Main Course and Salad</b>
Bean Salad	Beetroot & Fennel Salad with Roquefort	Waldorf Salad	Crudities with Aioli	Escabèche of Mackerel
Flaked Tuna Niçoise Salad	Home Made Quiches	Couscous Salad	Chicken Caesar	Mediterranean Salad
Vegetable Spring Rolls	Prawn Kedgerree	Hot Seafood Fricassé	Chilli con Carne with Steamed Rice	Sweet & Sour Pork with Steamed Rice
Coq au Vin	Pork Balls	Duck Spring Rolls	Spiced Samosas	Chicken Satay
<b>Dessert and Cheese</b>	<b>Dessert and Cheese</b>	<b>Dessert and Cheese</b>	<b>Dessert and Cheese</b>	<b>Dessert and Cheese</b>
Crème Brûlée	Lemon Tart	Chocolate Mousse	Tiramisu	Pear Franzipan Tart
Selection of Cheeses	Selection of Cheeses	Selection of Cheeses	Selection of Cheeses	Selection of Cheeses
Fruit Basket	Fruit Basket	Fruit Basket	Fruit Basket	Fruit Basket

£20.00 per person Includes Coffee or Tea





## Danesfield Luncheon Buffet

<b>Cold Selection</b>	<b>Salads</b>	<b>Cold Main Course</b>	<b>Hot Main Course</b> (Please select 1 Main Course)	<b>Desserts</b>
Salmon Rillettes	Waldorf Salad	Sliced Salamis	Penne Pasta with Broccoli & Chick Peas	Seasonal Cheesecake
Chicken Liver Parfait	Spiced Fruit Taboulé	Honey Roasted Ham	<b>or</b> Smoked Haddock Kedgeree, Green Beans, Mange Tout	Tiramisu
Crudities with Aioli	Green Beans Celeriac Rémoulade		<b>or</b> Corn Fed Chicken with Sweetcorn & Tarragon, New Potatoes	

£28.50 per person

Includes Coffee and Petit Fours





## Danesfield Dinner Buffet

<b>Cold Selection</b>	<b>Salads</b>	<b>Cold Main Course</b>	<b>Hot Main Course</b> (Please select 1 Main Course)	<b>Desserts</b>
Prawn Cocktails	Bean Salad	Roast Fillet of Beef, Horseradish	Daube of Beef with Bacon & Onions, Green Beans, New Potatoes	Chocolate Mousse
Seasonal Terrine	Couscous with Saffron	Honey Roasted Ham	<b>or</b> Fillet of Plaice with Shrimps, Noilly Prat, Green Beans, New Potatoes	Vanilla Crème Brûlée
Chef's Choice of Hot or Cold Soup	Hara Masala	Breast of Norfolk Turkey	<b>or</b> Thai Vegetable Curry With Steamed Rice	Selection of British Cheeses (Supplement of £4.50 per person)
	Escabèche of Mackerel			

£39.50 per person

Includes Coffee and Petit Fours





## **THE OAK ROOM AT DANESFIELD HOUSE**

### **ADAM SIMMONDS PRIVATE DINING COLLECTION**

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 HIGHLY ACCLAIMED AND AWARD WINNING CUISINE. WHAT BETTER WAY TO ENTERTAIN AND IMPRESS, THAN TO DINE FROM RESTAURANT MENUS THAT THE GOOD FOOD GUIDE 2009 RATE AS THE 19TH BEST WITHIN THE UK.

#### **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

AA Restaurant Guide 2009



Good Food Guide 2009

**19<sup>th</sup> Best Restaurant in UK**  
**Excellent Rating of 7/10**





### A LA CARTE SELECTION (SAMPLE MENU)

#### 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

#### 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**  
(Supplement of £12.50 per person on 24 Hour Rate)

### TASTING MENU (SAMPLE 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**  
(Supplement of £32.50 per person on 24 Hour Rate)

### TASTING SELECTION (SAMPLE MENU)

#### 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**  
(Supplement of £22.50 per person on 24 Hour Rate)





## Canapé

### Vegetarian

Quails Egg, Tartar Sauce

Tomato & Mozzarella Tart

Parmesan and Spinach  
Risotto Balls

Miniature Quiche

### Meat

Chicken Peanut Satay

Duck Spring Roll, Plum Sauce

Oxtail Tartlets

Foie Gras Ballotine

### Fish

Crab Croquettes

Haddock Beignets

Scallop Cerviche

Anchovy Sticks

Please choose any 5 canapés at

£11.00 per person





## Spring & Summer Luncheon

(March to September)

### Menu A

Chicken Liver Parfait,  
Apple Jelly

~

Braised Shoulder of Lamb,  
Boulangere Potatoes,  
Petit Pois a La Francais

~

Chilled Coconut Rice Pudding  
with Exotic Fruits

### Menu B

Crab Tian with  
Avocado & Tomato

~

Poached Breast of Chicken,  
Olive and Tomato Crushed Potatoes,  
Asparagus Spears

~

Orange Tart with  
Blood Orange Sorbet

### Menu C

Chilled Broad Bean Soup,  
Goats Cheese Mousse

~

Pan Fried Salmon,  
Bois Boudrin, Fennel  
and Frissé Salad

~

Kaffir Lime Leaf Crème Brûlée,  
Lemon Thyme Sorbet

Please Select One Menu for your Party

£30.00

Includes Coffee and Petit Fours





## Spring and Summer Dinner

(March to September)

### Menu A

Smoked Duck Breast, Pear  
Purée, Roquefort Dressing,  
Mache Salad

~

Pan Fried Fillet of Bream,  
Fricassé of Squid, Roasted  
Cherry Tomato, Aubergine,  
Bouillabaisse Sauce

~

Vanilla Crème Brûlée,  
Honey Madeline

### Menu B

Salmon Gravadlax,  
Potato Salad,  
Quails Egg, Mustard Dressing

~

Roast Rump of Lamb (Served  
Medium), Fondant Potato,  
Aubergine Tian,  
Pea Purée

~

Glazed Lemon Tart

### Menu C

Terrine of Corn-fed Chicken,  
Foie Gras, Shitake Hazelnut  
Dressing

~

Poached Brill Fillet Fricassé,  
Asparagus, Morels, Broad  
Beans, Asparagus Velouté

~

Strawberry and Rhubarb  
Crumble, Vanilla Ice Cream

### Menu D

Seared Tuna Loin, Roquette  
Salad, Peanut Dressing

~

Roasted Chicken Breast,  
Shallot Purée,  
Dauphinoise Potatoes,  
Roasting Jus

~

Cherry Clafouti

Please Select One Menu for your Party

£42.50

Includes Coffee and Petit Fours





## Spring and Summer Dinner

(March to September)

### Menu A

Oak Smoked Scottish Salmon, Parsley,  
Shallots, Caper Dressing, Blinis

~

Pan Fried Loin of Lamb, Crushed  
Potatoes with Sun Dried Tomatoes,  
Fricassée of Garden Peas

~

Poached Pear, Pineapple Panna cotta,  
Coconut Sorbet

### Menu B

Lobster Ravioli, Butternut Squash, Baby  
Bok Choi, Ginger

~

Roasted Fillet of Beef, Horseradish  
Pomme Purée, Asparagus,  
Girolles, Red Wine

~

Vanilla Crème Brûlée,  
Rhubarb Sorbet

### Menu C

Terrine of Duck Confit and Foie Gras,  
Sauternes Jelly

~

Braised Fillet of Turbot, Baby Leeks,  
Parlourde Clams, Noilly Prat

~

Chocolate Tart,  
Parsnip Ice Cream

Please Select One Menu for your Party

£52.50

(£10 Delegate Rate Supplement per person)

Includes Coffee and Petit Fours





Spring & Summer Vegetarian Selection  
Luncheon or Dinner  
(March to September)

**Menu A**

Tomato Gazpacho with Basil Pesto  
and Croutons

~

Open Ravioli of Baby Vegetables,  
Herb Butter Sauce

**Menu B**

Twice Baked Cheese Soufflé  
With Apple and Celery Salad

~

Risotto of Girolles and Chervil

**Menu C**

Warm Poached Egg Salad, Globe  
Artichokes, Mustard Dressing

~

Fricassée of Asparagus, Peas,  
Broad Beans, Morels

Please Select One Menu for your Party





Autumn and Winter Luncheon  
(October to February)

**Menu A**

Terrine of Corn-fed Chicken, Foie  
Gras, Grapes, Hazelnut Dressing

~

Pan Fried Fillet of Pollack, Pomme  
Purée, Salsify, Baby Onions,  
Roasting Juices

~

Apple and Blackberry Crumble with  
Warm Custard

**Menu B**

White Onion Soup with Smoked  
Bacon

~

Roasted Breast of Chicken, Bubble &  
Squeak, Apple, Grain Mustard

~

Hazelnut Crème Brûlée  
with Milk Chocolate Ice Cream

**Menu C**

Ravioli of Prawn, Butternut Squash  
Ginger Bisque

~

Braised Shoulder of Beef,  
Herb Dumpling, Roasted Root  
Vegetable, Red Wine

~

Steamed Sponge Pudding with  
Custard

Please Select One Menu for your Party  
£30.00

Includes Coffee and Petit Fours





## Autumn & Winter Dinner

(October to February)

### Menu A

Ravioli of Crab, Pumpkin  
Purée,  
Ginger Bisque

~

Braised Shoulder of Beef,  
Pomme Purée, Roasted Root  
Vegetables, Red Wine

~

Poached Plums with  
Cinnamon Ice Cream

### Menu B

Ballotine of Foie Gras,  
Artichokes, Green Beans,  
Truffle Dressing

~

Roasted Pollack Fillet,  
Fricassé of Mussels, Cockles,  
Clams, Saffron

~

Vanilla Crème Brûlée,  
Hazelnut Biscotti

### Menu C

Smoked Haddock Brandade,  
Anchovy Beignet, Beetroot

~

Roasted Breast of Chicken,  
Smoked Pomme Purée,  
Roasted Cèpes

~

Pear Tart with Crème Fraîche  
Ice Cream

### Menu D

Venison Carpaccio, Dried  
Figs, Roquette, Walnut  
Dressing

~

Confited Duck Leg with  
Boulangere Potatoes, Braised  
Red Cabbage, Swede Purée

~

Chocolate Tart with Coffee  
Ice Cream

Please Select Menu for your Party

£42.50

Includes Coffee and Petit Fours





Autumn and Winter Vegetarian Selection  
Luncheon or Dinner  
(October to February)

**Menu A**

Roasted Pumpkin Tart with Pine  
Nuts, Parmesan, Young Herbs

~

Roasted Gnocchi, Carrot Purée,  
Walnut Velouté

**Menu B**

Jerusalem Artichoke and Leek Salad,  
Truffle Dressing

~

Risotto of Cèpes and Thyme

**Menu C**

Watercress Soup with Poached Egg

~

Braised Chicory, Baby Spinach,  
Roasted Chestnuts,  
Celeriac Jus

Please Select One Menu for your Party





## Children's Menu

### Starter

Tomato Soup

Pasta with Tomato Sauce  
(also available as Main Course)

Sliced Melon

### Main Course

Fish and Chips

Pork Sausages, Mashed Potato,  
Baked Beans

Chicken Nuggets and Salad

### Dessert

Chocolate Mousse

Selection of Ice Cream  
And Sorbets

Fresh Fruit Plate

Children under 5 years are Complimentary  
Children 6 to 12 years £20.00

