

# ADAM SIMMONDS

AT DANESFIELD HOUSE

## TASTING MENU

### **Crab**

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

### **Foie Gras**

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

### **Brill**

Poached Fillet of Brill, Lemon Verbena Pannacotta,  
Broad Beans, Girolles, Peanuts

### **Beef**

Slow-Cooked Fillet of Beef, Watercress and Nasturtian Purée,  
Toasted Truffle Granola, Bone Marrow

### **Cheese**

Selection of French and English Farmhouse Cheeses,  
Grape 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 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

### **Chicken**

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

### **Crab**

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

### **Duck**

Slow-Cooked Duck Egg, Confited Duck Leg,  
Asparagus, Cob Nuts

### **Scallop**

Roasted Scottish Scallops, Pickled Baby Carrots,  
Carrot and Cumin Cake

### **Foie Gras**

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

## MAIN COURSE

### **Brill**

Poached Fillet of Brill, Lemon Verbena Pannacotta,  
Broad Beans, Girolles, Peanuts

### **Beef**

Slow-Cooked Fillet of Beef, Watercress and Nasturtian Purée,  
Toasted Truffle Granola, Bone Marrow

### **Cod**

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

### **Pork**

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

### **Veal**

Roasted Loin and Kidney of Rose Veal, Pine Nut Purée,  
White Asparagus, Parmesan Macaroni

## DESSERTS

### **Tonka Bean**

Tonka Bean Soufflé, White Coffee Ice Cream

### **Goat's Curd**

Goat's Curd Mousse, Tapioca, Oat Crunch,  
Granny Smith Apple

### **Dark Chocolate**

Dark Chocolate and Orange Ganache,  
Orange Parfait, Cocoa Nib

### **Lemon**

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

### **Strawberry**

Strawberry Ice-Cream, Basil Purée, Fromage Frais Mousse,  
Green 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 Two Pounds

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

## TEA

All teas are served with a selection of homemade biscuits  
Five Pounds and Fifty Pence

### Black Tea

#### **Earl Grey Supreme**

Made from a base of exceptional whole leaf Ceylon scented with bergamot and sprinkled with cornflowers to create a tea that delights all the senses.

#### **Ceylon Blend**

One of the most outstanding Ceylon teas you will ever drink. Takes well to milk although best drunk black. Full bodied, soothing and complex.

#### **Bohea Lapsang (Wuyi Bohea)**

Brought to you directly from the original 400-year-old Bohea Farm in Fujian's Wuyi Mountains, this smooth, mellow, copper-coloured tea is reminiscent of a fine Scotch whisky.

#### **Darjeeling 2nd Flush Supreme**

The infused leaf expresses a rich and full bodied aroma with hints of the sought after muscatel flavour for which the second flush is famed

#### **Assam Blend**

from many Assam teas for its extraordinarily rich maltiness and surprisingly floral tones. Perfect for those who love a strong and malty cup of tea, with or without milk.

### Aged Tea

#### **Fuhai Puerh Brick (aged 6 years)**

The infusion is deep red with thick body and velvety texture. The flavour is pure and clean with unique taste of vanilla sweetness

## White Tea

### **Silver Needle**

The most famous white tea in the world. Sweet, mellow, low in caffeine and high in antioxidants.

## Green Tea

### **Mao Jian**

Grown in misty mountains in Zhejiang Province of Eastern China where the nights are long and cold and little sunlight is shed. Mao Jian is a bright and fresh tea.

### **Jasmine**

The most perfectly balanced spring green tea, repeatedly hand scented with fresh jasmine flowers

## Herbal Infusions

### **Whole Rosebuds**

Light and fragrant like a delicate perfume, the infusion is soothing, soft and refreshing.

### **Whole Chamomile Flowers**

The only way to appreciate the floral, summery elegance of chamomile is to put the whole flower in water. The result is a stunning freshness and light, cleansing flavour that you can only find by infusing the whole leaf.

### **Rooibos**

High in anti-oxidants and caffeine free, for many people this infusion offers a great combination of health and flavour.

### **Fresh Mint Leaf**

Striking and strong, this infusion cleans your palate and aids digestion.

## **Coffee**

All served with a selection of homemade chocolates  
Five Pounds and Fifty Pence

Americano

Latté

Cappuccino

Espresso

Macchiato

## **Hennessy Selection**

### **Hennessy X.O**

Composed from around 100 eaux-de-vie, the oldest approaching 30 years, this first 'extra old' Cognac has a rich and powerful complexity born from its woody, spicy aromas.

Thirty Two Pounds

### **Hennessy 'Paradis' Extra**

The product of successive blends of several hundred eaux-de-vie brought to their peak by succeeding generations of Master Blenders. The aromas and flavours of this blend are the ultimate delight for the senses.

Seventy Two Pounds and Fifty Pence

### **Richard Hennessy**

Blend of over 100 rare-eaux-de-vie aged 40-200 years.  
A complex Cognac with infinite aromas, nothing dominates but everything is there – it is the architecture of perfect balance.

One Hundred and Twenty Five Pounds

### **Hennessy Rare Experience**

A rare opportunity to sample three qualities from the Hennessey collection - 'X.O', 'Paradis' and 'Richard' in one experience. Enjoy a glass (12.5ml) of each and discover for yourself the different nuances and blends that make up each of these aged Cognacs.

Fifty Nine Pounds