DANESFIELD HOUSE

## A LA CARTE MENU

## STARTERS

## SWEET POTATO \& CHICKPEA SOUP ( $~$ )

CRISPY TARRAGON

PRESSED BEETROOT \& GOATS CHEESE ( $~(~) ~$
Viola Flower, Savoury Granola, Rose Wafer

SCALLOPS (£5.00 supplement)
Roasted Red Pepper Purée, Chermoula, Salmon Caviar

## Smoked Ham Terrine

Goats Cheese Mousse, Apple Salad, Celeriac Purée, Candied Pecans

## SEARED TUNA

Cucumber, Wasabi Gel, Black Garlic Mayonnaise

A discretionary service charge of $12.5 \%$ will be added to all bills Should you have any dietary requirements or allergies, please speak with your server

## Main Courses

ROAST BEEF FILLET ( $£ 10.00$ supplement) Pressed Potato, Watercress Purée, Confit Onions<br>Corn Fed Chicken Supreme<br>Cauliflower Purée, Rainbow Chard, Roast parsnips

Fillet of Cod
poached Egg, Spinach, Creamy Saffron Sauce

## SEARED HALIBUT ( $£ 10.00$ supplement)

Fennel \& Lemon Purée, Roasted Artichoke, Charred Grapefruit \& Pea

Butternut Squash \& Sage Risotto ( $)$
Pumpkin Seeds, Dolcelatte Beignet

## Chestnut Gnocchi (n)

Mushroom Velouté, Wild Mushroom, Truffle Mascarpone

## SIDES £5.00

Creamed Potatoes

## DAUPHINOISE POTATOES

New Potatoes, Butter Sauce
Mixed Vegetables
GLAZED BABY CARROTS

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## DESSERTS

## Baked Orange Cheesecake

Chocolate ICE CREAM

## Chocolate \& Cherry Panna Cotta

TOAsted Almonds

## ELDERFLOWER APPLE DELICE <br> Vanilla Ice Cream

## PEAR TART

Caramel Sauce, Honey Ice Cream

## SELECTION OF THREE CHEESES

Quince Jelly, Crackers

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