



DANESFIELD HOUSE
HOTEL AND SPA

SUNDAY ROAST MENU

TWO COURSES £50.00

THREE COURSES £60.00

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



STARTERS

CELERIAC & ROAST GARLIC SOUP (V)

PARSLEY OIL

BURRATA WITH BROAD BEAN PESTO (V)

BASIL, PRESERVED LEMON, CONFIT ALMONDS

HAM HOCK TERRINE

PISTACHIO, PLUM CHUTNEY, BLACK PUDDING BON-BONS

BEETROOT CURED SALMON

CUCUMBER, RADISH, LEMON, MICRO HERBS

CHORIZO ARANCINI

PISTACHIO MAYONNAISE, BABY RED CHARD

SPICED CRAYFISH COCKTAIL

GEM LETTUCE, CORIANDER, GRILLED SOURDOUGH

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MAIN COURSES

ROAST TURKEY

SAGE & ONION STUFFING, ROAST POTATOES, CHIPOLATA,
CRANBERRY, PANACHE OF VEGETABLES

ROAST SIRLOIN OF BEEF

ROAST POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING

FILLET OF COD

POACHED HEN'S EGG, SPINACH, CREAMY SAFFRON SAUCE

WILD MUSHROOM & TARRAGON RISOTTO (V)

PARMESAN CRISPS, TRUFFLE OIL

ROASTED WINTER SQUASH (V)

DATES, GINGER TOMATOES, SPICED DUKKHA, POMEGRANATE

SIDES £5.00

CREAMED POTATOES

DAUPHINOISE POTATOES

NEW POTATOES, BUTTER SAUCE

MIXED VEGETABLES

GLAZED BABY CARROTS

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DESSERTS

CHRISTMAS PUDDING

ORANGE MARMALADE, COINTREAU & CARDAMOM CUSTARD

COCONUT & MANGO PANNA COTTA

PINEAPPLE COMPOTE

MULLED BERRY SYLLABUB

BERRY COMPOTE, LIME SYRUP

DARK CHOCOLATE & SALTED CARAMEL TART

CHERRIES, VANILLA ICE CREAM

BARBERS VINTAGE CHEDDAR & SOMERSET BRIE

CRACKERS, CHUTNEY

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