

VALENTINES DAY

AT THE DANESBURY

2 COURSES 40.0 3 COURSES 45.0

ADD ON OYSTERS

4 PIECES 10.0

6 PIECES 15.0

STARTERS

Fruit De Mer (TO SHARE)

Oysters, Smoked Salmon & Mackerel Pate, Argentinian Red Prawns, Mussels, Dressed Crab

BBQ Jerusalem Artichokes VE

Romesco, Leeks, Crispy Cavolo Nero

Duck + Guinea Fowl Terrine

Spiced Pineapple Chutney

Dorset Crab + Scallop Lasagne

Beurre Blanc, Sea Herbs

Potted Argentinian Red Prawns

Wild Garlic Crumpet

MAINS

Treacle Cured Chateaubriand (TO SHARE)

Confit Potatoes, Creamed Spinach, Peppercorn Sauce (EIOPP SUPPLEMENT)

Roast Beetroot VE

Squash & Feta Pithivier, Baby Carrots, Gratin Dauphinoise

Knightwick Chicken Kiev

Truffled Celeriac, BBQ Leeks, Wild Mushrooms, Madeira Sauce

Seabass

Winter Pistou Soup, Macaroni, Braised Cavolo Nero

BBQ Monkfish (TO SHARE)

Red Prawn + Mussel Saffron Risotto

DESSERTS

Chocolate Mousse Cake

Hazelnut Praline, Chantilly Cream

Forced Rhubarb

White Chocolate + Gin Trifle

Blood Orange

Brown Butter + Almond Cake, Clotted Cream Ice Cream

Wood Fired Pineapple VE

Coconut Cream, Mango Sorbet, Kaffir Lime Leaf Syrup

Cheese Selection

Some of our food and drinks contain allergens. Please speak to your server for more information.

Our allergy matrix is available on request. Please Note: There is risk associated with the consumption of raw seafood & shellfish and it may increase your risk of foodborne illness.

VEGETARIAN - V VEGAN - VE