



Our caterers

Our resident caterers are west midland based, Abbey Len catering.

Our ethos is to deliver high-quality catering at an affordable price with an emphasis on fresh, local and sustainable ingredients. Sustainability and innovation are focal points of our business, from negotiating locally sourced ingredients with our suppliers within the 30-mile radius for the best price, monitoring trends and managing food waste. We cater to a wide range of diets including but not limited to vegan, vegetarian, gluten-free and dairy-free.

Abbey Len catering boasts having an award-winning Chef Director - Len, with a 1st class degree in culinary arts management from Birmingham's renowned university college of food. Len is a classically trained chef with over ten years of experience in fine dining restaurants and gastro pubs. He brings a unique blend of creative flair, passion for food, strong education background and hands-on experience to deliver exceptional food that exceeds customers' expectations.



The Danescourt

Sunday Lunch

Sample menu

While you decide

Focaccia with herb butter, balsamic and olive oil (v) 

Starters

Seasonal soup of the day with warm focaccia and herb butter (gfa) (v) 

Whisky & beetroot cured Salmon gravadlax with horseradish cream and melba toast

Chicken liver parfait, apricot chutney and toasted bread

Crispy Panko fried brie, watercress and chutney (v)

Broadbean, peas and leek risotto with parmesan crisps (v)

Crispy pork belly with spinach, caramelised apple sauce & crackling (gfa)

Mains

Roasted Fillet of Cod with lemon butter sauce

Roast Staffordshire Turkey breast with pigs in blanket

Slowly braised stuffed shoulder of lamb with mint & lemon stuffing

Breaded crispy polenta with a fricassee of king oyster mushroom, leeks and peas (v)

Roast Aged Rump of Beef with Yorkshire pudding

All our Roasts are served with fresh seasonal vegetables

Desserts

Warm Chocolate brownie with vanilla ice cream (v)

Crème Brûlée with Shortbread and blueberries (v) (gfa)

Apple & apricot crumble with crème anglaise

Sticky toffee pudding, butterscotch sauce & salted caramel ice cream (v)

Selection of local cheeses with crackers and quince jelly (gfa)

V - Vegetarian | GFA - Gluten Free Available | - Vegan 

If you suffer from an allergy, please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our food and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you.