

ORRERY

A la carte Menu

Start

Dorset crab, wasabi avocado, mango +10 supplement
Filet steak tartare, quail egg, sourdough and truffle
Foie gras terrine, cherry compote, poilane
Cured seabass, cucumber, horseradish, orange
Heritage beetroot & goats cheese tart v
Truffle and potato raviolo, mushrooms, butter emulsion
Duck and chicken liver paté, apple, sourdough toast
Seafood raviolo, lobster bisque
Buffalo mozzarella, tomato, basil sorbet v

Main

Truffle and wild mushroom risotto, soft herbs, Parmesan v
Filet of salmon, asparagus, ceps, wild garlic
Seabass steamed Provençale, stuffed courgette flower + 10 supplement
Tournedos Rossini, celeriac, sauce périgourdine +10 supplement
Jerusalem artichoke risotto, winter black truffle, artichoke crisps v
Braised beef Bourguignon, potato purée
Rump of lamb, salsify, garlic, potato mousseline
Plaice fillet, petit pois a la Francaise, lardons

Menus include VAT

Service charge is additional at 12.5%

Between eight and twelve, guests are invited to choose three starters, three main courses and three desserts. Between twelve and twenty guests are invited to choose a menu of two options per course and parties of twenty one or more are invited to choose one option per course

Please note that this is a sample menu - dishes may be subject to changes according to produce seasonality and availability.

Further vegetarian options available. Please let us know about any guests with special dietary requirements.

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Sides - 4.50 each

Charlotte potato purée

Extra fine green beans

Cornish new potatoes

Broccoli

Potato and Winter truffle mousseline 4.50 supplement

Secrett's leaf salad

Cheese

Selection of farmhouse cheeses from the trolley

+15 supplement as an additional course

Dessert

Valrhona chocolate fondant, vanilla ice cream

Lemon tart, blood orange sorbet

Praline cremeux, raspberries

Strawberry, strawberry, strawberry

Valrhona Manjari delice, pineapple, salted caramel tuile

Cherry crème brûlée

Strawberry, meringue, Chantilly cream

Selection of farmhouse cheeses from the trolley +10 supplement

Lunch 3 Course 49

Dinner 3 Course 59

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Tasting menu

Amuse bouche

Dorset crab, wasabi avocado, mango

Duck and chicken liver paté, caramelised onions,
apple, sourdough toast

Steamed seabass, asparagus, ceps, wild garlic
+15 supplement as an extra course

Tournedos Rossini, celeriac, sauce périgordine

Cheese selection
10 supplement as an extra course

Strawberry, strawberry, strawberry

69

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Canapés

All canapés 3.50 each
10 pieces each item minimum

Lamb and pepper kebab / Hot
Satay chicken / Hot
Parma ham and celeriac cornette / Cold
Marinated tuna with sesame / Cold
Salmon fishcake / Hot
Marinated sea scallops with ginger and coriander / Cold
1.50 supplement
Lobster cocktail croustade / Cold
Croustade of crab and avocado / Cold
Cheese Croustade / Cold
Roast beef, horseradish cream / Hot 1.50 supplement
Tartlet of salmon tartar / Cold
Tartlet of celeriac remoulade, quail egg, truffle / Cold

Fresh crab, tomato, chives and caviar / Cold
Seared foie gras, apple chutney / Cold 2.00 supplement
Vegetable and mango parcel / Hot
Roulade of smoked salmon and fromage blanc / Cold
Choux aux fromage / Hot
Chicken and leek brochettes / Hot
Ceviette of fresh tuna / Cold
Foie gras parfait tartlet with truffle / Cold
Red wine poached foie gras, Riesling jelly / Cold 1.50 supplement
Vegetarian Spring Rolls / Hot
Crab spring rolls, lime and ginger / Hot
Parcel of langoustine and mango / Hot
Wild mushrooms en croûte / Hot

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