

ORRERY

GROUP AND PRIVATE DINING MENU

Terrine of duck foie gras, riesling jelly
Seafood raviolo, lobster bisque
Pumpkin velouté, chestnuts, ginger
Dorset crab, wasabi, avocado, mango (10.00 supplement)
Mozzarella, poached pear, truffle honey
Confit duck and foie gras ravioli, Maderia consommé
Seared Orkney scallop, Jerusalem artichoke, apple velouté (10.00 supplement)
Chicken liver parfait, apple chutney, toasted pain Poilâne
Salmon ballotine, keta, fromage blanc

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Melanosporum truffle risotto, soft herbs & parmesan
Pavé of salmon, baby squid, salsify, lobster bisque
Dorset sea bass, herbed crust, wild mushroom, horseradish cream, beetroot (supplement 10.00)
Rump of lamb, seasonal vegetables, rosemary jus
Potato raviolo, butter emulsion, truffles
Tournedos Rossini, caramelised shallot, sauce Périgourdine (supplement 10.00)
Filet of Cod, herb risotto, Jerusalem artichoke, coconut velouté
Braised shin of beef á la Bordelaise, pommes purée
Roasted guinea fowl, baby figs, garlic purée, albufera sauce

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.

ORRERY

GROUP AND PRIVATE DINING MENU

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Selection of farmhouse cheeses from the trolley (optional)
(supplement 11.00)

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Pineapple, crumble, coconut sorbet
Valrhona chocolate fondant, vanilla ice cream
Citrus and Bourbon vanilla crème brûlée, mandarin sorbet
Manjari chocolate pannacotta, hazelnut, passion fruit sorbet
Lemon posset, apple, oats, Granny Smith sorbet
Chocolate tart, lychee sorbet
Selection of sorbets and ice cream
Poached Yorkshire rhubarb, pannacotta, sorbet
Selection of farmhouse cheeses from the trolley (supplement 5.50)

Lunch: 3 courses 45.00

Dinner: 3 courses 55.00

Side dishes - £4.50

Creamed mashed potato
New potatoes
Green beans
Mange tout
Wilted spinach
Broccoli
Jersey royals (3.00 supplement)

Menus include VAT
Service charge is
additional at 12.5%

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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

*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.*

ORRERY

TASTING GOURMAND MENU

Searched Orkney scallop, Jerusalem artichoke, apple velouté

Chicken liver parfait, apple chutney, toasted pain Poilâne

Dorset sea bass, herbed crust, wild mushroom, horseradish cream, beetroot

Tournedos Rossini, sauce Périgourdine

Cheese selection
(11.00 supplement)

Pineapple, crumble, coconut sorbet

75.00

Includes VAT
Service charge additional at 12.5%

*Menu served for all guests.
Please note that this is a
sample menu - dishes may
be subject to changes
according to produce
seasonality and availability.*

*Vegetarian tasting menu available. Please
let us know about any guests with special
dietary requirements.*

ORRERY

CANAPÉ MENU

All canapés 3.00

Lamb and pepper kebab (H)
Satay chicken (H)
Cornette of parma ham and celeriac (C)
Marinated tuna with sesame (C)
Salmon fishcake (H)
Marinated sea scallops with ginger and coriander (C)
£1.50 supplement
Lobster cocktail croustade (C)
Croustade of crab and avocado (C)
Croustade of fromage (C)
Roast beef, horseradish cream (H)
£1.50 supplement
Tartlet of salmon tartar (C)
Tartlet of celeriac remoulade with quail's egg and truffle (C)

Fresh crab with tomato, chives and caviar (C)
Seared foie gras, apple chutney (C)
£2.00 supplement
Vegetable and mango parcels (H)
Roulade of smoked salmon and fromage blanc (C)
Choux fromage (H)
Chicken and leek brochettes (H)
Ceviette of fresh tuna (C)
Parfait of foie gras tartlet and truffle (C)
Red wine poached foie gras, Riesling jelly (C)
£1.50 supplement
Vegetarian Spring Rolls (H)
Crab spring rolls with lime and ginger (H)
Parcel of langoustine and mango (H)
Wild mushroom en croûte (H)

Prices include VAT
Service charge additional at 12.5%

BOOKING CONFIRMATION FORM

Company Name	Date of Event
Address	Meal session
Organiser Name	Location:
Email	Number of Guests:
Tel no.	Arrival Time: Seating Time:
Chosen Beverages Arrival Drinks: White Wine: Red Wine:	Chosen Menu: Still & Sparkling water: YES NO Liqueurs/dessert wine to be offered: YES NO
Host on the day:	Final bill to be presented to: <i>Please be aware that final payment is due on the day of the event.</i>
Other Requirements: place cards YES NO flowers (request quote) QUOTE NO OTHER:	

DEPOSIT INFORMATION

Type of credit / debit card:		MasterCard Visa Switch Amex Diners JBC	
Name as it appears on card:			
Card holders exact billing address:			
Card Number:		Issue number (switch only):	
Start date:		Amount authorized to debit:	
Expiry date:			
last 3 digits on signature strip: (for amex – 4 digits on front of card)			
Signature.....			

A deposit for the price of the full food price or minimum spend will be taken from these details to secure the booking.

All bookings are considered provisional until a deposit has been received with completed booking forms.

The booking forms must be completed and returned within the time frame specified.

TERMS AND CONDITIONS

1. Confirmation of booking

1.1 Bookings will only be regarded as confirmed upon receipt of signed terms & conditions and deposit.

1.2 Any changes to booking details must be made in writing and will be of no effect unless acknowledged in writing by "Orrery".

1.3 In the event that this agreement is signed in the name of a company, partnership, agency, firm, club or similar society, the person signing represents to "Orrery" that he has full authority to sign such a contract. In the event that he is not so authorised, he will be personally liable for the complete performance of this contract.

2. Deposits, Pre-payments and settlement of accounts

2.1 The Customer shall be required to pay a deposit of The full food amount per person to "Orrery" to secure the reservation. The deposit will be redeemed from the final bill on the day.

2.2 Any accounts left unpaid by individuals attending the event will become the responsibility of the function organizer for settlement. The interest is to be paid before, as well as after, any judgment (such obligation to be an independent obligation which shall not merge on the judgment).

2.3 In the event of unpaid bills, interest will be payable by the Customer on all sums due calculated on a day to day base rate equivalent to 2 % per calendar month from the due date of payment until the date of actual payment. The interest is to be paid after, as well as before, any judgment (such obligation to be an independent obligation which shall not merge on the judgment).

2.4 PDR, Group and Semi Private Areas. We will require you to settle the bill in full at the end of your event. We are not able to offer account facilities.

2.5 Any queries concerning the accounts or complaints must be submitted in writing within 7 days of the date stated on the invoice.

3. Final numbers, menus

3.1- Should the number of your party decrease, we will require 3 working days notice, failing which, a charge will be made for the original number of diners. Similarly, 3 working days notice is required for any additional diners.

3.2 Final menu for any function must be confirmed in writing at least 3 working days prior to the function date

4. Cancellation by The "Orrery"

"Orrery" may cancel a booking without any liability being incurred whatsoever if:-

4.1 "Orrery" is closed down due to events and circumstances beyond the control of Orrery such as fire, staff dispute or by order of the public authority.

4.2 The Customer becomes insolvent or enters into liquidation/receivership.

4.3 The Customer is in breach of any of the terms of this agreement.

4.4 if payment has not been received on time as detailed in clause 2.1 of this agreement.

5. Cancellation by the Customer

5.1 All cancellations by the Customer must be made in writing to "Orrery" at the address stated, and formally acknowledged.

5.2 In the event of a booking being cancelled for whatever reason the following charges will apply:
- Cancellation not less than 3 working days before function date : no charge, deposit refundable
- Cancellation less than 3 working days before the function:

Deposit is not refundable

6. Prices

6.1 12.5 % discretionary service charge will be added to your bill.

6.2 All the prices are current at the time of going to print, and are inclusive of VAT or other government taxes where appropriate. "Orrery" reserves the right to amend prices to take into account any changes in the rate of VAT or other taxes.

7. Signage

The fixing of signs, displays, posters etc, may only be carried out with the consent of "Orrery" and no advertising, public or otherwise, of any function at "Orrery" may be exhibited without "Orrery" 's prior permission.

8. Loss or Damage

8.1 "Orrery" will not be liable to the Customer or any person claiming through the Customer for any loss or damage caused by, or arising from, its failure to carry out any obligation under this agreement due to anything beyond the control of The Orrery.

8.2 "Orrery" will not be responsible to the Customer, or any person, claiming through the Customer, for any loss of business or profit, or any other consequential loss howsoever arising, including delay in or failure to carry out any of its obligations under this agreement.

8.3 The Customer agrees to be responsible for and shall indemnify "Orrery" against all damages occasioned to the restaurant, the fixtures and fittings caused by any act, default or negligence of the Customer or staff, agents or guests of the Customer.

8.4 "Orrery" hereby exclude any liability to the Customer resulting from any negligent act or omission of "Orrery" or of its agents or employees in connection with this agreement or otherwise, except that "Orrery" liability to the Customer shall not be limited for death or personal injury resulting from its own negligence or that of its agents or employees.

8.5 "Orrery" shall not be held responsible for death or bodily injury arising from any cause whatsoever to:

a. person visiting the allocated space on behalf of, at the invitation of, or the request of, the Customer; or

a. person employed by the Customer, whether such death or injury occurs within the allocated space or in any part of the Restaurant unless caused by the negligence of "Orrery".

9 Third Parties

9.1 "Orrery" reserves the right to request the names of any photographer, toastmaster, band, musician, or any other persons in connection with any function. Any persons objected by "Orrery" shall not be employed by the Customer or any of its guests.

9.2 It shall be the responsibility of the Customer to ensure that, where applicable, Performing Right Society forms are completed by any band or musician employed by the Customer. The Customer will keep "Orrery" fully and effectually indemnified against the costs, expenses and damages of all Claims which may be made against the Orrery arising from any breach of copyright occurring during any function.

10. Conduct

10.1 The Customer shall be responsible for the orderly conduct of any function and shall ensure that nothing shall be done which will constitute a breach of the law or in any way cause nuisance or be infringement of or render a possible forfeiture or endorsement of any licenses for the sale of wine, beer, spirits or for music and dancing or exhibition. In particular the Customer shall ensure there is no illegal use of narcotics, betting or gaming.

10.2 The Customer and his servants or representatives agrees to recognize any by his act comply with the provisions of the Health & Safety at Work Act 1974 whilst on the premises.

11. Entire Agreement

This agreement constitutes the entire agreement between the Customer and "Orrery" and no representation preceding the agreement nor any variation of the agreement shall be binding to "Orrery" unless such representation or variation is in writing, signed by an authorized person at "Orrery".

12. Non-Assignment

This agreement shall not be capable of assignment by the Customer without the prior written consent of "Orrery".