

ORRERY

A la carte Menu

Start

H Forman smoked salmon, fromage blanc, orange, dill
Madeira consommé, confit duck raviolo
Cured seabass, cucumber, horseradish, kumquat
Seafood raviolo, lobster bisque
Dorset crab, wasabi avocado, mango (10 supplement)
Chicken liver parfait, apple chutney, sourdough
Truffle and potato ravioli, wild mushrooms, butter emulsion (V)
Salmon ballotine, fromage blanc, quail egg, caviar
Goats cheese and beetroot tart (V)
Fish soup à la Marseillaise
Buffalo mozzarella, poached pear, truffle honey (V)
Game raviolo, Champagne velouté, elderberry

Main

Braised shin of beef à la Bordelaise, pommes purée
Roasted partridge, preserved figs, celeriac, jus gras
Poached salmon, butternut squash, orange, coriander
Truffle and wild mushroom risotto, soft herbs, Parmesan (V)
Sea bass, herb crust, wild mushroom, chive sabayon (10 supplement)
Rump of Kentish lamb, salsify, carrot, rosemary jus
Butternut squash risotto, sage, Parmesan
Roasted cod, artichoke, salsify, wild mushrooms, Champagne velouté
Slow cooked lamb shoulder, cauliflower, garlic and rosemary jus
Tournedos Rossini, celeriac, sauce périgourdine (10 supplement)

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 Manjari délice, pineapple, salted caramel tuile

Blackberry bavarois, yogurt, sorbet

Chocolate fondant, vanilla ice cream

Lemon, meringue, orange sorbet

Praliné crémeux, lemon, raspberry sorbet

Lemongrass crème brûlée, orange sorbet

Farmhouse cheese from the trolley (10 supplement)

Lunch 3 Course 49

Dinner 3 Course 59

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Seasonal Truffle Menu

Amuse bouche

Roasted cauliflower floret, celeriac, white truffle

Potato raviolo, white truffle, butter emulsion

Turbot, wild mushrooms, white truffle, Champagne velouté

Tournedos Rossini, sauce périgourdine

Farmhouse cheese from the trolley as an extra course 10 supplement

Lemon posset, plums, spiced granola

110

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Christmas Tasting menu

Amuse bouche

Dorset crab, wasabi, avocado & mango

Chicken liver parfait, apple chutney, sourdough

Sea bass, herb crust, wild mushroom, chive sabayon

Tournedos Rossini, sauce périgourdine

Farmhouse cheese from the trolley as an extra course 10 supplement

Lemon, meringue, orange sorbet

85

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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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