

ORRERY

Sample Festive A la carte Menu

Start

Cured lamb fillets, radish, pesto yoghurt

H Forman smoked salmon, fromage blanc, orange, dill

Madeira consommé, confit duck raviolo

Cured seabass, horseradish, orange

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)

Goats cheese and beetroot tart (V)

Fish soup à la Marseillaise

Mozzarella, tomato, basil sorbet (V)

Game Raviolo, eldeberrie, velouté

Main

Braised shin of beef à la Bordelaise, pommes purée

Prawns risotto, Parmesan, lemon

Poached fillet of salmon, peas, curry potato

Truffle and wild mushroom risotto, soft herbs, Parmesan (V)

Seabass, herb crust, wild mushroom, artichoke, velouté (10 supplement)

Rump of Kentish lamb, salsify, carrot, rosemary jus

Turbot, Jerusalem artichoke, apple 10 supplement

Tourmedos Rossini, celeriac, sauce périgourdine (10 supplement)

Beef Wellington, celeriac, sauce Périgourdine (10 supplement and minimum for three people)

Roasted fillet of cod, courgette flower, aubergine, basil velouté

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 - 4.95 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

Lemon, meringue, orange sorbet

Chocolate fondant, vanilla ice cream

Praliné crémeux, cherrie, hazelnut sorbet

Lemongrass crème brûlée, mango sorbet

Strawberry, Strawberry, Strawberry

Blackberry bavarois, blackberry sorbet

Elderflower pannacotta, strawberry, Champagne jelly

Farmhouse cheese from the trolley (10 supplement)

Lunch 3 Course 49.95

Dinner 3 Course 59.95

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Sample Tasting menu

Amuse bouche

Crab, wasabi, avocado & mango

Strawberry ravioli, goat's cheese curd, basil

Sea bass, Jerusalem artichoke, apple

Tournedos Rossini, celeriac, sauce Périgourdine

Farmhouse cheese from the trolley as an extra course
For two to share 10 supplement

Lemon, meringue, orange sorbet

Menu 89

Wine pairing 69

Premium Wine pairing 95

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