

# O R R E R Y

## Sample Events A la carte Menu

### Start

Seafood raviolo, lobster bisque

Cured beef, artichoke purée, Madeira jelly, compressed apple

Buffalo mozzarella, pear, truffle honey /v

Beetroot tartare, goat curd, summer truffle /v

Salmon gravlax, sour cream and lemon dressing

### Main

Spring risotto, summer truffle, Cooleeney /v /vg on request

Sea bass fillet, courgette flower, tomato and cumin sauce /10 supplement

Scottish salmon fillet, sugar snap, beurre blanc

Tournedos Rossini, potato purée, sauce Périgourdine /10 supplement

Rump of Kentish lamb, seasonal vegetables, rosemary jus

Sides 5.50 each

Mange tout

Broccoli

Cornish new potatoes

## Cheese

Selection of farmhouse cheeses  
+15 supplement as an additional course

## Dessert

Strawberry, vanilla Chantilly, meringue, sorbet

Bakewell tart, milk ice cream

Lemon posset, blackberry, almond

Elderflower panna cotta, passion fruit, Champagne jelly

White chocolate cremeux, raspberry

Farmhouse cheese's /10 supplement

Lunch 3 courses 55

Dinner 3 courses 65

Menu include VAT Service charge is additional at 13.5%

**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 requirements.