

# 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, autumn truffle */v*

Salmon gravlax, sour cream and lemon dressing

### Main

Wild mushroom risotto, autumn truffle, Parmesan */v /vg on request*

Salmon fillet, courgette flower, tomato and cumin sauce

Rump of lamb, baby cauliflower, garlic purée, rosemary jus

Baked fillet of sea bass, herb crust, wild mushrooms, horseradish */10 supplement*

Tournedos Rossini, potato purée, sauce Périgourdine */10 supplement*

Sides 5.50 each

Mange tout

Broccoli

Cornish new potatoes

## Cheese

Selection of farmhouse cheeses  
+15 supplement as an additional course

## Dessert

Coconut panna cotta, passion fruit, Champagne jelly *lv/vg*

Bakewell tart, milk ice cream *lv*

Lemon posset, figs, sorbet *lv*

Manjari chocolate cremeux, mango, lime *lv*

Farmhouse cheese's */10 supplement*

Lunch 3 courses 56

Dinner 3 courses 66

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.