

O R R E R Y

Sample Events A la carte Menu

Starter

Seafood raviolo, Lobster bisque 1014kcal

Burrata, walnut, honey 554kcal /v

Salmon ballotine, fromage blanc 238kcal

Chicken parfait, apple chutney, toasted sourdough 1030kcal

Dorset crab, mango, wasabi avocado 229kcal /15 supplement

Main

Risotto, truffle, Parmesan 1248kcal /v /vg on request

Beef medallion, potato puree', sauce Perigourdine 1040kcal /15 supplement

Cod, artichoke, purée 380kcal

Rump of lamb, rosemary jus 1300kcal

Seabass fillet, courgette flower 1282kcal /15 supplement

Braised beef, á la bordelaise sauce 954kcal

Side 6.50

Mange-tout 184kcal / v /vg on request

Cornish new potatoes 323kcal / v /vg on request

Broccoli 200kcal /v /vg on request

Mixed salad /v /vg on request

Cheese Extra Course

Selection of farmhouse cheeses 917kcal /20 supplement

Dessert

Passion fruit pannacotta / v

Lemon posset, sorbet /v

Seasonal sorbet /v /vg

Cherry Dark chocolate cremeux, milk ice cream / v

Chocolate fondant, ice cream 1082kcal /v

Farmhouse cheeses /15 supplement

Lunch 3 courses 65

Dinner 3 courses 75

VG -suitable for vegan requirements / V- suitable for vegetarian requirements

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

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.