

# ORRERY

## Sample Events - Dinner Menu

### Starter

Seafood raviolo, lobster bisque 1014kcal

Beetroot tartare, stracciatella, prunes D'Agen 142kcal / v /vg on request

Chicken parfait, apricot chutney 1022kcal

Salmon ballotine, fromage blanc 238kcal

Dorset crab, mango, wasabi avocado 229kcal / **20 supplement**

Roasted cauliflower, celeriac purée, butter emulsion 887kcal / v /vg on request

Cured beef, truffle dressing

Seabass ceviche, ponzu, orange 725kcal

### Main

Wild mushroom risotto, summer truffle 1193kcal / v /vg on request

Cod, Jerusalem artichoke, apple velouté 485kcal

Beef Tournedos, pomme purée, sauce Périgourdine 1099kcal / **20 supplement**

Rump of lamb, pomme purée, rosemary jus 1300kcal

Seabass fillet, horseradish, chive sabayon 1061kcal / **20 supplement**

Braised beef, pomme purée, à la bordelaise sauce 954kcal

Beef Wellington, pomme purée, sauce Périgourdine 2473kcal ( **minimum for 8 guest** ) / **20 supplement**

### Sides 6.95 each

Cornish new potatoes 323kcal / v / vg on request

Truffle mash potato 758kcal / v / **15 supplement**

Broccoli 200kcal / v / vg on request

Sugar snaps / v / vg on request

Pomme purée 745kcal / v / **5 supplement**

Red braised cabbage / v

## Cheese Extra Course

Selection of farmhouse cheeses 917kcal / 25 supplement

## Dessert

Sphere tatin Royale 619kcal / v

Lime bavarois, pineapple, coconut 738kcal / v /vg on request

Chocolate cremeux, mango, mango sorbet 644kcal / v

Vanilla pannacotta, passion fruit jelly 541kcal / v

Chocolate fondant, ice cream 1148kcal / v

Crema brulee, apple sorbet 541kcal / v

Farmhouse cheeses 917kcal /20 supplement

## Dinner 3 courses 70

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 14.5%

Between eight and twelve, guests are invited to choose three starters, three main courses and three desserts,  
Between thirteen 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.