

O R R E R Y

FESTIVE EVENTS MENU A £120

STARTERS

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

Foie Gras, brioche, sour cherry chutney

Dorset crab, mango, wasabi avocado 229kcal

MAINS

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

Beef Tournedos, pomme purée, sauce Périgourdine 1099kcal

Seabass fillet, horseradish, chive sabayon 1061kcal

Beef Wellington, pomme purée, sauce Périgourdine 2473kcal (**minimum for 8 guest on pre-order only**)

SIDES 6.95 each / v / vg on request

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Broccoli 200kcal

Sugar snaps

DESSERTS

Orrery Christmas apple Royal 619kcal / v

Pineapple, citrus jelly, coconut 372kcal / v / vg on request

Chocolate fondant, vanilla ice cream 1148kcal / v

Farmhouse cheeses (containing pasteurised and unpasteurised cheeses) 754 kcal

Please note for parties of up to 16 guests we ask you to choose either Menu A, B or C for your guests to order from on the day. For parties of 17 or more, we kindly ask you to choose the same 1 starter, 1 main course and 1 dessert for the whole party to have and any guests with allergies/dietary requirements will of course be catered for separately

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%.