

# ORRERY

## FESTIVE EVENTS MENU B £100

### STARTERS

Roasted cauliflower, celeriac purée, Madeira jus 1016kcal / v /vg on request

Chicken parfait, apple chutney, toasted sourdough 1022kcal

Seafood raviolo, lobster bisque 1014kcal

### MAINS

Wild mushroom and herb risotto, parmesan 1193kcal / v /vg on request

Rump of lamb, pomme purée, caramelised onion, rosemary jus 1129kcal

Cod, Jerusalem artichoke, apple, velouté 862kcal

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

### SIDES 6.95 each / v / vg on request

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Broccoli 200kcal

Sugar snaps

### DESSERTS

Warm Orrery tart, mulled wine sorbet 1124kcal / v

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

Chocolate cremeux, mango, mango sorbet 644kcal / 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%.