

ORRERY

FESTIVE EVENTS MENU C £85

STARTERS

- Burrata, pear, truffle honey 554kcal / v
Cured beef, grapes, radish, truffle dressing 650kcal
Seabass ceviche, ponzu, orange 725kcal

MAINS

- Rosemary and thyme risotto, parmesan 1193kcal / v /vg on request
Braised beef A la Bordelaise, pomme puree 949kcal
Salmon, 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

- Orrery Christmas tart, Cognac ice cream 919kcal / v
Crème brûlée, apple sorbet 833kcal / v
Passion fruit and vanilla pannacotta 541kcal / 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%.