

O R R E R Y

EVENT SET 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 7.25 each / v / vg on request

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Broccoli 200kcal

Sugar snaps 197kcal

DESSERTS

Coconut mousse, blood orange sorbet

Rhubarb, rhubarb, rhubarb 236kcal /v

Chocolate cremeux, blood orange 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

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

Adults need around 2000 kcal a day

Kindly note that a Bread & Butter Cover Charge 2.00 per person will apply.

A discretionary 14.5% service charge will be added to your bill. All prices include VAT

When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease.

Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this.

Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we 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.