

ORRERY

EVENT SET MENU C

£70

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, creamed leek, onion, Champagne velouté

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

SIDES 7.25 each / v / vg on request

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Broccoli 200kcal

Sugar snaps 197kcal

DESSERTS

Chocolate fondant, vanilla ice cream 1148kcal /v

Crème brûlée, apple sorbet 833kcal / v

Rhubarb, rhubarb, rhubarb 236kcal /v

Farmhouse cheeses (containing pasteurised and unpasteurised cheeses) 754 kcal /20 supplement

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 of vegan recipes but may not be suitable for guests with milk or egg allergies.