



THE
ORCHARD

x+why

F&B Brochure

Breakfast

Package 1

Mixed pastries

Package 2

Mixed pastries, yogurt and granola, overnight oats

Package 3

A selection of sausage, bacon, egg and mushroom baps





Grazing Table

Menu 1

Selection of charcuterie board

Selection of aged cheese board with condiments

Home baked bread selection and crostini

Choices of pickles and marinated vegetables

Grilled pumpkin and feta salad with spinach, chicory, pickled red onion

Charred cauliflower and sunflower seed pesto, cappers, roasted red pepper and basil, lemon dressing

Roasted celeriac and gerkhin with blue cheese crumb, radicchio salad





Grazing Table

Menu 2

Selection of charcuterie board

Selection of aged cheese board with condiments

Home baked bread selection and crostini

Choices of pickles and marinated vegetables

Spice roasted sweet potato wedges with garlic mayo, roast tomato dip

Beetroot and mint hummus / coriander and chilli hummus with selection of crudités

Grilled pumpkin and feta salad with spinach, chicory, pickled red onion

Charred cauliflower and sunflower seed pesto, cappers, roasted red pepper and basil, lemon dressing

Roasted celeriac and gherkin with blue cheese crumb, radicchio salad

Baby mix leaf salad





Canapé Package

Turkey roulade with chestnut pure and sage crisp

Hot smoked salmon and dill tartlet with fennel pure

Crispy lamb bonbon with mulled vine reduction.

Sundried tomato and aubergine tartlet with parsley clotted cream

Winter vegetable parcel with wild mushroom pure



Finger Food Package

Beer buttered haddock fillet with horseradish cream.

Marinated chicken skewer with mustard dressing.

Crispy pork with roasted apple cider purée

Wild mushroom and truffle nut roast with carrot purée

Crispy tempura vegetable with thyme and garlic mayo dip



Private Dining

Starter

Lemon thyme and roast chicken terrine, pickled baby vegetable, rosemary crème fresh, sourdough wafer (48h notice required)

Grilled prawn and cucumber with marie rose, crispy capers, celery crisp and caviar

Grilled squash salad with comte and parsley crisp, pumpkin fondant, walnut pesto

Main

Lake District beef and wild mushroom wellington, winter truffle with roasted baby carrot, butter confit garlic, spinach, turkey bonbon, thyme jus

Roasted Scottish salmon supreme with samphire, kale and chilli chutney, Jerusalem artichoke and dill dressing

Salt baked beetroot, celeriac and desire potato terrine, brussel sprout jam, truffle pure, walnut crumb

Dessert

Warm chestnut and rum cake with poached pear, candied cranberries

Seasonal fruit salad with passion fruit sorbet



Festive Buffet Menu

Meat Selection

Choose 1 Option

Roasted pork loin with grilled root vegetable, mustard jus
Grilled turkey roulade with parsley sauce and crispy shallots
Slow braised beef cheeks with grilled baby onion, red vine jus, chives

Fish Selection

Choose 1 Option

Baked hake fillet with burned butter and shrimp dressing, toasted chestnut
Seared salmon supreme with toasted almond crumb, lemon marinated swede, parsley dressing
Rolled monkfish with black olive tapenade, thyme, and confit fennel

Vegetarian Selection

Choose 1 Option

Broccoli and cauliflower cheese with olives and fresh herb
Grilled celeriac gratin with grilled baby shallots, cappers dressing
Wild mushroom and leek pie with a crispy puff pastry

Starch Selection

Choose 1 Option

Thyme and rosemary roasted baby potato
Spiced sweet potato wedges
Fregola with fresh herb and sundried tomato

Vegetable Selection

Choose 2 Options

Buttered brussel sprouts with grilled chestnuts
Honey glazed baby parsnips
Roasted Heritage carrot and parsley
Roasted beetroot and dill pesto

Salad selection

Choose 2 Options

Mix cabbage and cucumber slaw with radicchio
Grilled pumpkin and feta with rocket and lemon vinaigrette and toasted hazelnut
Pearl barley and fresh herb tabbouleh with tomato and cucumber, radish, crispy onion
Rocket and parmesan
Baby mix leaf salad





We would love to host you

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