

O R R E R Y

Sample Events A la carte Menu

Starter

Seafood raviolo, lobster bisque 1014kcal

Burrata, walnut, honey 554kcal /v

Salmon ballotine, fromage blanc 238kcal

Chicken parfait, apple chutney, toasted sourdough 1030kcal

Dorset crab, mango, wasabi avocado 229kcal /15 supplement

Roasted cauliflower, sundried tomato, butter emulsion /v/vg on request

Main

Risotto, truffle, Parmesan 1248kcal /v /vg on request

Beef medallion, potato, sauce Perigourdine 1040kcal /15 supplement

Cod, artichoke, purée 380kcal

Rump of lamb, rosemary jus 1300kcal

Seabass fillet, herb crust 1282kcal /15 supplement

Braised beef, á la bordelaise sauce 954kcal

Side 6.95

Mange-tout 184kcal / v /vg on request

Cornish new potatoes 323kcal / v /vg on request

Broccoli 200kcal /v /vg on request

Cheese Extra Course

Selection of farmhouse cheeses 917kcal /20 supplement

Dessert

Lime pannacotta, pineapple, coconut 377kcal / v

Lemon posset, Granny Smith, granola 858kcal / v

Chocolate délice, mint sorbet 914kcal / v

Chocolate fondant, ice cream 1148kcal /v

Vanilla brulée/v

Farmhouse cheeses /15 supplement

Lunch 3 courses 60

Dinner 3 courses 70

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 13.5%

Between eight and twelve, guests are invited to choose three starters, three main courses and three desserts,
Between twelve and twenty guests are invited to choose a menu of two options per course and parties of twenty-one or more are invited to choose one option per course.

Please note that this is a sample menu – dishes may be subject to changes according to produce seasonality and availability.