

O R R E R Y

Sample Events A la carte Menu

Starter

Seafood raviolo, Lobster bisque 1014kcal

Cured beef, compressed apple, truffle dressing 650kcal

Buffalo mozzarella, pear, truffle honey 554kcal /v

Salmon ballotine, fromage blanc, cucumber 238kcal

Chicken parfait, apple chutney, toasted sourdough 1030kcal

Main

Wild Mushroom risotto, truffle, Parmesan 1248kcal /v /vg on request

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

Salmon fillet, herb crust, beetroot, chive sabayon 1282kcal

Rump of lamb, onion puree', rosemary jus 1300kcal

Seabass fillet, courgette flower, red pepper pesto 830kcal /15 supplement

Side 5.50

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

Cinnamon Crème Brûlée, apple compote /v

Vanilla panna cotta, passion fruit jelly 488kcal /v

Poached clementines, coconut, sorbet 408kcal / v /vg on request

Chocolate fondant, vanilla ice cream 1082kcal /v

Sorbet selection 390kcal /v/vg

Farmhouse cheeses /15 supplement

Lunch 3 courses 59

Dinner 3 courses 69

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

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.

Further vegetarian options available. Please let us know about any guests with special requirements.