

# O R R E R Y

## Sample Events - Lunch Menu

### Starter

Seafood raviolo, lobster bisque 1014kcal

Beetroot tartare, stracciatella, prunes D'Agen 142kcal /v /vg on request

Duck liver, brioche, cherry chutney 585kcal / 20 supplement

Salmon ballotine, fromage blanc 238kcal

Dorset crab, mango, wasabi avocado 229kcal / 20 supplement

Roasted cauliflower, sundried tomato, butter emulsion 887kcal /v/vg on request

Cured beef, mooli, harrisa 405kcal

Salmon ceviche, fromage blanc, elderflower dressing 398kcal

### Main

Wild mushroom risotto, summer truffle 1193kcal /v /vg on request

Cod, fennel, baby artichoke, elderflower dressing

Beef Tournedos, pomme purée, sauce Périgourdine 1099kcal /20 supplement

Rump of lamb, rosemary jus 1300kcal

Seabass fillet, courgette flower, basil pesto, cumin sauce 847kcal/ 20 supplement

Braised beef, á la bordelaise sauce 954kcal

Beef Wellington, pomme purée, sauce Périgourdine 2473kcal ( minimum for 8 guest ) / 20 supplement

### Side 6.95

Cornish new potatoes 323kcal / v /vg on request

Broccoli 200kcal /v /vg on request

Endive and pear salad 158kca

Tomato salad 213kcal

Creamed spring greens 141kcal

### Cheese Extra Course

Selection of farmhouse cheeses 917kcal / 25 supplement

### Dessert

Raspberry mille-feuille mascarpone, raspberry sorbet 563kcal / v

Lime bavarois, pineapple, coconut 738kcal / v /vg on request

Chocolate délice, cherry sorbet 751kcal / v

Chocolate fondant, ice cream 1148kcal /v

Elderflower pannacotta, Champagne jelly 382kcal /v

Farmhouse cheeses 917kcal /20 supplement

### Lunch 3 courses 60

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 thirteen 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.

