

# ORRERY

## ‘A celebration of Spring’

Thursday 20 March

Champagne & canapés on arrival

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Seared scallops, polenta, Jerusalem artichokes,  
Périgord truffles

2011 Petite Arvine ‘Bu N’Daw’, La Grange de Quatre Sous, Vin de France

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Green asparagus, quails eggs, Périgord truffles dressing

2012 Sauvignon Blanc ‘Collection’, Château de Sérame, Vin de Pays d’Oc

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Turbot, potato gnocchi, Champagne veloute, shaved  
Périgord truffles

NV Chouilly Grand Cru Blanc de Blancs, A.R. Lenoble, Champagne

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Black Leg chicken, wild mushrooms, Sauce Périgordine

2009 Vosne-Romanée, Domaine Daniel Rion & Fils, Burgundy

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Prune & Armagnac soufflé, yoghurt sorbet

2006 Pinot Gris VT Sonnenglanz Grand Cru, Domaine Bott-Geyl, Alsace

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Coffee & petits fours

**£155**

Please advise of any allergies or dietary requirements

All prices include VAT & 12.5% service.