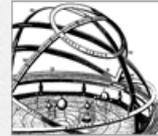


ORRERY



GROUP AND PRIVATE DINING MENU

*For up to 12 guests, you are invited to choose three starters, three main courses and three desserts.
For up to 20 we kindly ask you to select two starters – two mains and two desserts for the group.
For 21 and above, we kindly ask you to choose one starter, one main and one dessert for all your guests*

Seafood raviolo, lobster bisque

Crème du Barry

Dorset crab, wasabi avocado, mango (10.00 supplement)

Mozzarella, poached pear, truffle honey

Ballotine of salmon, fromage blanc, quail egg

Confit duck and foie gras ravioli, Maderia consommé

Seared Orkney scallop, Jerusalem artichoke, apple velouté (10.00 supplement)

Chicken liver parfait, apple chutney, toasted pain Poilâne

Smoked salmon à la Russe

Fish soup à la Marseillaise

~

Melanosporum truffle risotto, soft herbs & parmesan

Pavé of salmon, pomme puree, autumn vegetables, lobster bisque

Dorset sea bass, wild mushrooms, herb crust, chive sabayon (supplement 10.00)

Rump of lamb, courgettes, rosemary jus

Potato raviolo, butter emulsion, truffles

Tournedos Rossini, caramelised shallot, sauce Périgourdine (supplement 10.00)

Roasted cod, pork belly, wild mushrooms, velouté

Braised shin of beef à la Bordelaise, pommes purée

Roasted partridge, braised cabbage, pancetta, fig, jus roti

GROUP AND PRIVATE DINING MENU

Selection of farmhouse cheeses from the trolley (optional)
(supplement 11.00)

~

Valrhona chocolate fondant, vanilla ice cream

Bourbon vanilla crème brûlée, seasonal fruits

Lemon posset, apple, granola

Chocolate tart, passion fruit sorbet

Selection of sorbets and ice cream

Poached pineapple, coconut sorbet

Selection of farmhouse cheeses from the trolley (supplement 5.50)

Lunch: 3 courses 50.00

Dinner: 3 courses 60.00

Menus include VAT

Service charge is additional at 12.5%

Side dishes - £5.00

Creamed mashed potato

New potatoes

Green beans

Mange tout

Wilted spinach

Broccoli

Jersey royals (3.00 supplement)

*Dishes may be subject to
changes according to
produce seasonality and
availability.*

*Please let us know about
any guests with special
dietary requirements.*

CHRISTMAS MENU — FOUR COURSES

Amuse bouche

*

Seafood raviolo, lobster bisque

Or

Chicken liver parfait, apple chutney, toasted pain Poilâne

*

Pave of salmon, agrumes, caramelised fennel,
coriander, lemon dressing

Or

Beef filet, foie gras, celeriac puree, sauce Perigourdine

*

Marinated St Maure Goat cheese, beetroot chutney

*

Chocolate tart, passion fruit sorbet

Or

Traditional Christmas pudding, warm cognac sauce

£75.00 MENU

*For up to 12 guests you
will be offered the full set
menu on the day.*

*Over that number we
kindly ask you to select
one of the two starters as
for the mains.*

Includes VAT

Service charge additional at 12.5%

CHRISTMAS TASTING MENU

Ballotine of salmon, fromage blanc, quail egg

*

Chicken liver parfait, apple chutney, toasted pain Poilâne

*

Dorset Sea bass, wild mushrooms, chive sabayon

*

Tournedos Rossini, sauce Périgourdine

*

Cheese selection
(11.00 supplement)

*

Bourbon vanilla Crème brûlée, seasonal fruit

£80.00

(£40.00 supplement with white truffle)

Includes VAT

Service charge additional at 12.5%

BOOKING FORM

Company Name	Date of Event
Address	Meal session
Organiser Name	Location:
Email	Number of Guests:
Tel no.	Arrival Time: Seating Time:
Chosen Beverages Arrival Drinks: White Wine: Red Wine:	Chosen Menu: Still & Sparkling water: YES NO Liqueurs/dessert wine to be offered: YES NO
Host on the day:	Final bill to be presented to: <i>Please be aware that final payment is due on the day of the event.</i>
Other Requirements: place cards YES NO flowers (request quote) QUOTE NO OTHER:	

DEPOSIT FORM

Type of credit / debit card: MasterCard Visa Switch Amex Diners JBC	
Name as it appears on card:	
Card holders exact billing address:	
Card Number:	Issue number (switch only):
Start date:	Amount authorized to debit:
Expiry date:	
last 3 digits on signature strip: (for amex – 4 digits on front of card)	
Signature.....	

A deposit for the price of the full food price or minimum spend will be taken from these details to secure the booking.

All bookings are considered provisional until a deposit has been received with completed booking forms.

The booking forms must be completed and returned within the time frame specified.