

..... A THROWBACK EVENING WITH KEN

Curated by Ken, Commis Chef under the supervision of our head chef Mark Bennett

A special menu that has been thoughtfully prepared by Ken, our talented commis chef. With decades of experience running his own restaurants including over 30 years as the owner and chef patron alongside his wife at Blagraves House in Barnard Castle, Ken now enjoys sharing his love for quality cuisine and timeless flavours with the Middleton Hall community

Wednesday 13th August 2025 | The Orangery
3 Courses £32pp | 6:30pm arrival, 7pm dinner

Amuse Bouche

Asparagus & parmesan arancini, apple and bacon emulsion

STARTERS

Ginger Spiced Duck Breast

Garden herb salad with orange segments and fresh blueberries

Twice Baked Manchego Cheese Soufflé

Light and airy, served with a chive cream

Gratinéed Scallops

Pan seared, roasted cauliflower puree, dill & herb crumb

MAIN COURSES

Pork Tenderloin Medallions

Wild mushrooms in a Dijon mustard & brandy cream sauce

Baked Sea Bream

Infused with coconut, lime, chilli & coriander

Lavender Scented Lamb

Finished with a redcurrant & red wine sauce

All served with bubble and squeak, baby carrots & green vegetables

DESSERTS

Passion Fruit & Mango Panna Cotta

Citrus coulis

Chocolate, Pear & Ginger Trifle

Poached pear, spiced sponge, dark chocolate mousse

Individual Summer Berry Baked Alaska

Coffee and chocolates

Booking is essential- To pre-book a table please visit The Orangery or phone 01325 331444.