



AN EVENING AT THE BISTRO

Wednesday 10th September | The Restaurant

£32 for 3 courses, £27 for 2 courses

6:30pm arrival, dinner served at 7pm

**To begin the night, we are pleased to present Sam,
who will be performing a selection of melodies on
guitar as you arrive.**

Amuse bouche

Crispy confit duck, roasted shallot, balsamic

———— STARTERS ————

Sweet and sour fish chowder, warm sourdough

Ham hock and Pease pudding terrine, piccalilli, brioche toast

Wild & field mushrooms, truffle garlic velouté in a puff pastry case

New potato & black pudding salad, sweet bacon emulsion

———— MAIN COURSES ————

Roast loin of Northumbrian lamb, rosemary jus, dauphinoise potato

Seared fillet of halibut, brown prawn & caper butter hollandaise

Pan fried chicken breast, truffled girolle mushrooms & pancetta

Butternut squash & leek gratin, Northumberland cheese and chive cream

Complimenting seasonal vegetables

———— DESSERTS ————

Blackberry & apple crumble tart, cinnamon anglaise & oat streusel

Artisan cheese board, pickled walnuts, celery relish, fruit loaf

Queen of puddings, set vanilla custard, strawberry compote, meringue

Dark chocolate fondant, clotted cream ice cream

Coffee & chocolates

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

Please notify your server of any food allergies, intolerances or other
dietary requirements before placing your order.

