



FESTIVE MENU

Wednesday 3rd December | The Restaurant

6:30pm arrival, dinner served at 7pm

£32pp

————— STARTERS —————

Ham hock & pickled carrot terrine, herb salad, piccalilli dressing

Smoked salmon pate, horseradish crème fraiche, capers & salad

Plum tomato, capsicum & red lentil soup, basil oil

Served with wholemeal tiffin

————— MAIN
COURSES —————

Locally sourced roast turkey, sausage meat chestnut stuffing, streaky
bacon wrapped chipolata

Salmon steak, thermidor sauce, asparagus wrapped in leek

Caramelised onion, chestnut, squash and spinach pithivier, cavolo nero,
vegan gravy

*All served with baby potatoes roasted in rosemary and sea salt, orange &
honey glazed carrots, roasted parsnip, sprouts and braised red cabbage*

————— DESSERTS —————

Sticky fig toffee pudding, toffee sauce, salted caramel ice cream

Christmas pudding, classic brandy sauce, Winter berry compote

Eggnog cheesecake, chocolate soil, pomegranate

Coffee, mince pies and 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.

