



RESTAURANT NIGHT

Wednesday 15th October | The Restaurant

£32 for 3 courses, £27 for 2 courses

6:30pm arrival, dinner served at 7pm

Amuse bouche

Thai crab cake, sweet chilli remoulade

STARTERS

Leek velouté, creme fraiche, tarragon oil

Oxtail croquettes, smoked paprika & horseradish aioli

Seared King scallops, spiced parsnip puree

Blue cheese and walnut tart, braised chicory

MAIN COURSES

Venison pie with a suet crust, shallots, juniper berry jus

Monkfish wrapped in pancetta, fennel & edamame bean sauce

Honey & soy glazed duck breast, chorizo & pak choi

Mushroom & tofu hot pot, sweet potato topping

DESSERTS

Tiramisu with winter spices & dark chocolate soil

Warm plum clafoutis, brandy soaked cherries

Gingerbread panna cotta, pear compote

A selection of regional cheeses, celery, grapes, chutney & biscuits

Coffee 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.

