

RESTAURANT NIGHT

Wednesday 24th September | The Restaurant

£32 for 3 courses, £27 for 2 courses

6:30pm arrival, dinner served at 7pm

Amuse bouche

Pumpkin and sage arancini

STARTERS

Thai spiced sweet potato soup, lime & lemongrass drizzle

Salmon & monkfish terrine, tartar relish, tiffin loaf

Chicken liver parfait, orange & cherry gel, gingerbread crisp

Burrata whip, roasted rainbow beetroot, caramelised orange segments

MAIN COURSES

Slow roasted confit shoulder of lamb, mint, shallot & rosemary gravy

Corn fed chicken, sweetcorn puree, charred baby corn & pancetta

Pan fried seabass, salsify, leeks & shellfish cream sauce

Winter vegetable risotto, onion bhaji crumb, parmesan tuille

DESSERTS

Elderflower panna cotta, raspberry compote

Rhubarb custard tart, apple gel

Chocolate truffle tart, cherry ice cream

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

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.