

NEW YEAR'S DAY MENU

Thursday 1st January 2026 | The Restaurant

£27.50pp

Tables available at 1pm or 1.30pm

STARTERS

Roasted artichoke veloute, parmesan crumb & white truffle oil

Smoked salmon, pickled fennel, crème fraiche, salmon caviar

Ham hock terrine, pickled ribbon vegetables, piccalilli, toasted brioche

MAIN COURSES

Slow braised short rib of beef, bourguignon garnish, mini Yorkshire pudding

Chicken wrapped in Parma ham, sage butter and thyme sauce

Lemon sole filled with a smoked seafood mousseline, Champagne buerre blanc

Wild mushroom & spinach tarte tatin, medley of sweet peppers and capers

All served with garlic & rosemary roasted chateau and puree potatoes, buttered sprouts, wine braised red cabbage, cauliflower cheese & maple roasted parsnips and carrots

DESSERTS

Coffee praline Paris Brest, chocolate soil, vanilla cream
Chocolate Fondant, black cherry ice cream

Lemon & lime panna cotta, orange gel, rhubarb coral
Yorkshire cheese board with quince jelly, artisan crackers, celery, nuts and fruit chutney

**To pre-book a table please visit The Orangery or phone 01325 331444.
A £10 per person deposit is required at the time of booking, with the full payment due by Saturday 27th December
Please notify your server of any food allergies, intolerances or other dietary requirements before placing your order.**