NEW YEAR'S DAY MENU

Thursday 1st January 2026 | The Restaurant £27.50pp

Tables available at 1pm or 1.30pm

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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
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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.