

RESTAURANT NIGHT

Wednesday 19th November 2025

The Restaurant

£32 for 3 courses, £27 for 2 courses

6:30pm arrival, dinner served at 7pm

STARTERS

Black pudding scotch egg, piccalilli textures

Beetroot, whipped goats' cheese, candied walnuts, chicory, honey dressing

Tiger prawn, crab & mussel Thermador, gruyere gratin

Cream of Spanish white onion soup, parmesan crouton

MAIN COURSES

Pork belly, parsnip dauphinoise, star anise carrot, red wine sauce

Beef fillet medallions, asparagus, parmesan polenta, burnt shallot puree

Pan seared salmon, fondant potato, creamy succotash

Cauliflower steak, butterbean mash, roast vegetable jus

DESSERTS

Irish cream pavlova, strawberries

Key lime pie, mango pineapple salad

Cherry Bakewell cheesecake, coconut ice cream

Local cheese selection, chutney, grapes, celery & biscuits

Tea & coffee

Takeaway macarons to enjoy at home

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.