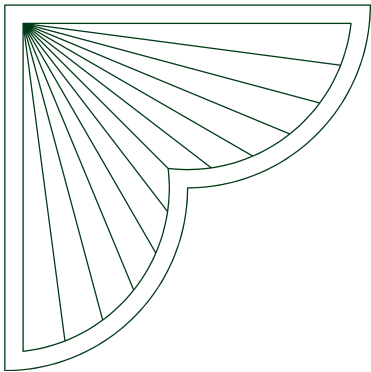




RESTAURANT NIGHT

Wednesday 29th October 2025

The Restaurant

£32 for 3 courses, £27 for 2 courses

6:30pm arrival, dinner served at 7pm

STARTERS

Gravlax, crisp rye bread, pickled shallots, horseradish

Beef carpaccio, shaved parmesan, rocket, beef fat mayonnaise

Julienne celeriac, smoked chicken & walnut salad with toasted hazelnuts

Butternut squash & roasted chestnut soup

MAIN COURSES

Braised short rib of beef, parsnip puree, root vegetables

Guinea fowl breast, butternut squash, Madeira jus

Butterflied salmon, shrimp, parsley & butterbean cassoulet

Sweet potato & lentil parcel, thyme & mushroom sauce

DESSERTS

Pumpkin & maple cheesecake

Chocolate mousse, chocolate tuile, cherry gel, torched orange

Strawberry meringue tart, Champagne sorbet

Local cheese selection, chutney, grapes, celery & biscuits

Tea & coffee

Takeaway chocolates 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.

