



# RESTAURANT NIGHT

Wednesday 7<sup>th</sup> January

The Restaurant | £32 per person

6.30pm arrival, 7pm dinner is served

## STARTERS

White onion & thyme velouté, buttermilk shallot ring

Beetroot tarte tatin, beetroot texture, black lava salt

Pan fried chicken liver, madeira reduction on sourdough toast

Treacle cured salmon, chive mayonnaise, micro herbs

## MAIN COURSES

Chicken wellington, pea fricassee, fondant potato

Lemon & thyme brushed lemon sole, warm potato & endive salad,  
smoked bacon & caper berry brown butter

Slow roasted pork belly, apple puree, pork popcorn, roasted roots

Braised venison goulash, chestnut mushrooms, horseradish dumpling

## DESSERTS

White chocolate & baileys panna cotta

Caramelised pear & clementine tarte tatin, marmalade custard

Blackberry & vanilla baked Alaska

Gingerbread milk rice pudding, hot cherries in brandy

**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.

