



THE
DRAWING
ROOM

RESTAURANT NIGHT

Wednesday 11th March 2026

2 courses £27, 3 courses £32

6.30pm arrival, 7pm dinner is served

*Glass of fizz on arrival to celebrate the
refurbishment & reopening*

STARTERS

Twice baked gruyere cheese souffle, parmesan cream and dressed watercress
Smoked Scottish salmon, celeriac remoulade, soda bread
Wild garlic and potato velouté, crème fraiche, chive oil
Sautéed chicken livers flamed with brandy, prunes, on crouton

MAIN
COURSES

Beef fillet Rossini, Madeira jus, white truffle mash
Guinea fowl breast and confit leg, morel sauce, chicken fat fondant potato
Monkfish, brown shrimp and lobster risotto, thermidor glaze, samphire
White onion and thyme tart, Lincolnshire poacher savoury custard,
charred asparagus

All served with seasonal vegetables

DESSERTS

Belgian chocolate and clementine delice, orange zest cream
Eton mess cheesecake, cherry Bakewell ice cream
Banana and rum Crème Brûlée, strawberry
Rhubarb and custard tart, almond frangipane

*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.*