



THE
DRAWING
ROOM

BISTRO EVENING

Wednesday 10th June 2026

2 courses £27, 3 courses £32

6.30pm arrival, 7pm dinner is served

STARTERS

Sweet and sour fish chowder, warm sourdough

Ham hock and pease pudding terrine, piccalilli & brioche toast

Treacle cured salmon, chive mayonnaise, micro herbs

New potato, chicken liver and black pudding salad, sweet bacon emulsion

MAIN COURSES

Slow cooked venison shoulder and venison croquette, blackberry jus

Seared Fillet of halibut, brown prawn & caper butter hollandaise

Pan fried chicken breast, truffled girolle mushrooms & pancetta

Butternut squash & leek gratin, Northumberland cheese and chive cream

*All served with Hasselback potatoes, celeriac puree, glazed
heritage carrots and crispy kale*

DESSERTS

Caramelized pear & clementine tart tartan, marmalade custard

Blackberry & vanilla backed Alaska

Strawberry and rhubarb glazed custard tart with clotted cream

Artisan cheese board with biscuits celery and grapes

Tea and coffee

*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.*