

# *The Orangery*

## **Example Dinner Menu**

### **Starters**

Seafood & Butternut Squash Bisque (gf)

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Venison & Parsnip Terrine, Cranberry & Whisky Dressing, Honey & Toasted Oat Tuille (gf option)

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Baked Mushroom & Goats Cheese, Red Onion Marmalade (v)

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Veal Sweetbreads, Artichoke & Blackcurrant (gf)

### **Mains**

Seared Mature Scottish Sirloin, Dauphinoise Potatoes, Charred Tomato & Portobello Mushroom served with Truffle or Green Peppercorn Butter (gf)

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Seared Sole, Spinach Risotto, Garden Fricassée (gf)

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Pheasant Breast, Savoy Cabbage, Cocotte Potatoes, Tarragon Cream (gf)

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Tofu & Harissa, Calypso Bean, Toasted Couscous (v)(vegan option)

### **Desserts**

Pistachio & Chocolate Delice with Orange Yoghurt Sorbet (v)

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Steamed Plum Pudding, Lime Crisp, Crème Anglaise (v)

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Malt Orange Tart, Triple Sec Mascarpone, Orange Marmalade & Fennel Tuille (v)

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Selection of Artisan Cheese & Handmade Crackers (gf option)

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*2 courses £29.95. 3 courses £37.95*

*10% service charge will automatically be added*

*Menu Subject to change*