

New Year's Eve

Orangery Restaurant

125.00 per person

Velouté of Jerusalem artichoke, baled artichoke filled with smoked cheese and chives, bacon batter crisp CE, M, E

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Terrine of pressed guinea fowl, smoked hock and young leeks, egg yolk emulsion, pickled enoki, pork puff E, M, SD

or

Salt baked celeriac, young leeks, pickled enoki, egg yolk emulsion, potato puff M, E, SD

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Thai spiced lobster ravioli, Asian greens, Thai coconut lobster bisque CR, S, SE, GL

or

Thai spiced tofu, shitake mushroom ravioli, Asian greens, Thai coconut sauce S, GL, SE

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Pink grapefruit and gin sorbet, cucumber and lime SD

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Beef fillet, roast rosscoff, stilled with Ox cheek, bone marrow crust, beef fat roasted carrot, watercress, potato and truffle terrine, red wine and shallot sauce CE, SD, GL, M, MU

or

Roast rosscoff tart tatin, Baron Bigod cheese, roast carrot, watercress puree, potato and truffle terrine, red wine shallot sauce M, GL, SD, E

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Salted caramel feuilletines, chocolate crèmeaux, malted ice cream, chocolate chippies, hazelnut brittle M, E, NU

or

Platter of cheeses, damson jelly, pickled walnuts, celery and savory biscuits CE, SD, GL, M

If you have a food allergy, please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo-Molluscs, Mu-Mustard