ORRERY

5 COURSE FESTIVE MENU

£145 PER PERSON

THIS MENU IS AVAILABLE FOR EXCLUSIVE HIRE EVENTS. BOOKINGS MUST BE MADE IN ADVANCE THROUGH OUR EVENTS TEAM. A PRE-ORDER MAY BE REQUIRED DEPENDING ON YOUR GROUP SIZE.

CANAPÉS

FOIE GRAS PARFAIT
Smoked Duck, Beetroot, Alsace Bacon Brioche

OR

CURED SALMON
Horseradish, Dandelion, Dill

LIEU JAUNE
Pollock, Devon Crab

OR

HOMARD ÉCOSSAIS AU BARBECUE
Barbecue Lobster, Buckwheat Ravioli, Celeriac, Chorizo Hollandaise Sauce

ROAST CORN FED CHICKEN
Pomme Purée, Black Truffle, Vin Jaune

OR

ROE DEER
Black Pudding, Winter Chanterelle, Bone Marrow

CHEESE SELECTION *(V)*
Sourdough Bread, Celeriac Remoulade

WINTER CITRUS *(V)*
Cheesecake, Bourbon Vanilla

OR

PERU 60% CHOCOLATE *(V)*
Almond Ice Cream, Coffee

PETIT FOURS

(V) - VEGETARIAN | (VG) - VEGAN | (V/VG ON REQUEST) - VEGAN ON REQUEST

Please note these menus are our specific event menus only for private hire events, and not Pierre Minotti's restaurant menus.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcals a day. A discretionary 15% service charge will be added to your bill.