ORRERY

5 COURSE MENU

£145 PER PERSON

CANAPÉS

MAQUEREAU MARINÉ
Cured Mackerel – Carlingford Oyster, Vichyssoise Soup
(GF, V ON REQUEST)

OR

PISSALADIÈRE
Scottish Girolle – Limousin Veal Sweetbread, Sheep Milk "Sabayon"
(GF, V ON REQUEST)

BARBUE *(GF)*
Cornish Brill – Devon Crab, Dorset Clams, Brown Shrimp

OR

HOMARD ÉCOSSAIS AU BARBECUE *(GF)*
Barbecue Lobster – Buckwheat Ravioli, Celeriac, Chorizo Hollandaise Sauce

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UK BEEF FILLET WELLINGTON
Mash Potato, Green Spinach Gratin

OR

CANARD CREEDY CARVER *(GF)*
Aged Duck – Black Pudding, Onion Grelot, Bone Marrow

SELECTIONS DE FROMAGES AFFINÉS
Selection of Aged Cheeses – Plum, Gem Lettuce, Rye Bread

YELLOW PEACH *(GF) (V)*
Cheesecake, Bourbon Vanilla

OR

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

PETIT FOUR

(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.