ORRERY

FESTIVE PRIVATE DINING AND GROUP MENU

£105 PER PERSON

THIS MENU IS AVAILABLE FOR PRIVATE DINING GROUPS OF ANY SIZE, AND FOR GROUPS OF 9 OR MORE GUESTS IN OUR MAIN RESTAURANT. AVAILABLE FROM 17TH NOVEMBER ONWARDS. BOOKINGS MUST BE MADE IN ADVANCE THROUGH OUR EVENTS TEAM. A PRE-ORDER WILL BE REQUIRED.

HAND DIVED SCALLOP
Jerusalem Artichoke, Basque Chorizo

OR

WILD MUSHROOM TART *(V ON REQUEST)*
Sheep Cheese "Sabayon", Anchovy

OR

CURED SEA BASS
Horseradish, Cucumber, Shiso

SMOKED CORN FED CHICKEN
Fried Rice, Scottish Girolle, Vin Jaune Jus

OR

UK SIRLOIN BEEF
Peppercorn Sauce, Pomme Purée, Chou "Farcie"

OR

TORTELLINI *(V)*
Swiss Chard, Ricotta, Walnut, Vin Jaune

OR

BBQ LOBSTER
Lobster Ravioli, Bisque, Tarragon (+£28PP)

CITRUS *(V)*
"Vacherin"

OR

CHOCOLATE OPERA *(V)*
Coffe, Almond

OR

CHEESE SELECTION *(V)*
Sourdough Bread, Chutney, Gem Lettuce (+£25PP)

(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.