ORRERY
BY Pierre Minotti

NEW YEAR'S EVE

£210 PER PERSON

OSCIETRA CAVIAR
Dorset Crab, Cauliflower "Chantilly"

FOIE GRAS TERRINE
Mulled Wine Condiment,"Brioche"

PARISIENNE GNOCCHI
Chestnut, Vin Jaune, Black Truffle

WILD TURBOT
Baby Leek, Dorset Clams, Dry Vermouth Sauce

TROU NORMAND
"Champagne Bar"

POULTRY PIE
Périgord Jus, Pommes Purée

EXOTIC FRUIT
'Vacherin"

(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.