



— T H E —

HOUSE & ORANGERY

SPECIAL OCCASION MENU 2022

Starters

Roast Celeriac & Thyme Soup, Garlic & Chilli Oil, Croutons (VG)
Free-range Chicken Liver Pâté, Onion Jam & Toasted Sourdough
Wild Mushroom, Olive & Truffle Bruschetta (VG)
Brixham Crab & Avocado Cocktail, Crispy Tortillas
Smoked Mackerel & Horseradish Pâté & Toasted Sourdough
Dorset Uphall Air-dried Ham, Parnesan, Rocket & Truffle Oil (GF)

Mains

Spiced Lamb Tagine & Roasted Vegetable Cous Cous (GF)
Roast Chicken Supreme, Wild Mushroom & Tarragon Cream, Baby Jackets
(GF)
Baked Cod, Leek & Potato Cake, Tartare Sauce (GF)
Salmon Fillet, Baby Jackets, Brown Shrimp Butter Sauce (GF)
Asparagus, Tortellini, Wild Mushroom & Garlic Cream, Truffle Oil (VG)
Vegan Shepherd's Pie, Roasted Red Onion, Brown Sauce & Gravy (GF) (VG)

Desserts

Choc Dessert
Profiteroles, Chocolate Sauce & Popcorn
Bread & Butter Pudding, Custard
Biscoff & White Chocolate Cheesecake
British Cheese, Crackers & Chutney
Sticky Toffee Pudding, Toffee Sauce & Cream (GF)

For parties of 50 or less please choose 3 dishes for each course
and then pre-order

For parties over 50 please choose 2 dishes for each course
and then pre-order