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# HOUSE & ORANGERY

## SPRING/SUMMER SPECIAL OCCASION MENU 2023

### Starters

Spiced Lamb Kofte Balls, Pickled Red Onion Salad & Mint Yoghurt  
Air-dried Dorset Ham, Rocket, Parmesan & Truffle Oil  
Brixham Crab & Avocado Cocktail, Crispy Tortilla  
Heritage Tomato, Buffalo Mozzarella, Basil & Balsamic Glaze (V)  
Wild Mushroom & Garlic Bruschetta, Sun-dried Tomato Salsa (VG)

### Mains

Spiced Lamb Tagine, Roasted Vegetable Couscous, Pomegranate  
& Toasted Almonds  
Nduja Stuffed Roast Chicken Supreme, Creamy Dauphinoise Potatoes &  
Red Wine Gravy  
Baked Salmon Fillet, Minted New Potatoes, Caviar Butter Sauce  
Wild Mushroom Stroganoff & Buttery Herb Mash (V)  
Spiced Butternut Squash & Spinach Wellington, Tomato Ragu (VG)

*All served with Seasonal Vegetables*

### Desserts

Classic Berry Eton Mess (GF)  
Chocolate & Salted Caramel Tart, Amaretto Cream  
Lemon & Raspberry Cake, Coconut Chantilly  
British Cheese, Biscuits & Chutney  
Classic Crème Brûlée & Fresh Raspberries

*We aim to make your special occasion memorable and use thoughtfully sourced fresh ingredients. We can cater to some bespoke requests however these are tried and tested dishes that we can deliver to our highest standard. Please be aware that we will cater to specific requests only if we believe we can offer the same quality. Our kitchen contains allergens. Please inform your order taker of any allergies prior to ordering. We can however never fully guarantee that dishes are totally free from allergens.*