



— THE —

HOUSE & ORANGERY

SPECIAL MENU 2025



STARTERS

Smoked salmon, prawns & avocado cocktail bound in a bloody mary mayo with shredded lettuce (GF)

Spiced tomato houmous, marinated artichoke, zhoug dressing & warm flatbread (VE)
Mozzarella, sliced, mixed heritage tomatoes & basil ladder with pesto dressing & balsamic glaze. (N) (GF) (V)

Crispy beef salad with cucumber, spring onion & hoisin dressing (GF)
Parma ham, parmesan shavings, rocket & truffle oil (GF)



MAINS

Chicken breast with dauphinoise potatoes, creamy tarragon sauce & roasted carrots & parsnip (GF)

Lemon & dill poached salmon with crushed new potatoes, tenderstem broccoli, seared lemon & hollandaise sauce (GF)

Roasted red pepper filled with mediterranean vegetables & couscous, served with a spiced tomato sauce & asparagus (GF) (VE)

Individual beef & ale pie, creamy mash potatoes, rich red wine gravy served with chantenay carrots, peas & leeks

Sage & onion crusted pork loin & crackling with cider cream gravy, meaux mustard mash & spinach and roasted carrot



PUDDINGS

Banoffee pie with chocolate shavings

Strawberry cheesecake with coulis & fresh strawberries

Warm triple chocolate brownie served with chocolate sauce & raspberry ripple ice cream (GF)

Zingy & luscious lemon curd bakewell with candid lemon

Poached red wine pear with vegan vanilla ice cream (GF) (VE)



FOR THE TABLES

English cheese platter – with grapes, celery & biscuits (£19.95 per table)

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.