



— THE —

HOUSE & ORANGERY

SPECIAL MENU 2026



STARTERS

- Smoked mackerel paté, burnt lemon, toasted sourdough
with smoked tomato chutney
- Pressed ham hock terrine, dressed leaves & gherkins salad & piccalilli (GF)
- Mixed heritage tomatoes & basil ladder with pesto dressing
& balsamic glaze (N) (GF) (V)
- Baba Ghanoush served with crispy pearl onions & traditional flatbread (VE)
- Parma ham, parmesan shavings, rocket & truffle oil (GF)



MAINS

- Lemon, garlic & thyme roasted chicken breast with cheddar dauphinoise potatoes,
creamy tarragon sauce & glazed carrot (GF)
- Baked salmon with baby potatoes in parsley butter, minted peas
& lemon beurre blanc sauce (GF)
- Maple-glazed gammon, baby jacket potatoes, tenderstem broccoli & mustard jus
- Individual beef & ale pie, creamy mash potatoes, rich red wine gravy served
with chantenay carrots & leeks
- Ratatouille galette au gratin served with sautéed potatoes spring greens
& a spiced tomato sauce (V)



PUDDINGS

- Zingy lemon tart with mixed berry coulis
- Indulgent sticky toffee pudding, toffee sauce & pouring cream
- Black forest gateau with brandy soaked cherries
- Vanilla cheesecake & Biscoff sauce topped with fresh raspberries
- Double chocolate brownie with chocolate sauce & raspberry ripple ice cream



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. Our kitchen contains allergens. Please inform us of any allergies prior to ordering. We can however never fully guarantee that our kitchen is totally free from allergens.