

# THE ORANGERY

## DINNER MENU

Two Course £32.50 – Three Course £40.00

### STARTERS

**Jerusalem Artichoke and Celeriac Soup**  
with Truffle Oil

**Smoked Salmon and Prawn Parcel**  
with Spring Onion, Coriander and Tomato Salsa

**Marble Terrine of Confit Duck, Chicken,  
Fig and Parma Ham**  
with Spiced Apple Jelly, Fig Chutney and Toasted Brioche

**Grilled Goats Cheese Salad**  
with Pickled Beetroot, Toasted Seeds and Rose Harisa Dressing

### MAINS

**Oven-baked Pave of Cod**  
with Sauté Potatoes, Spinach, Poached Egg and Hollandaise Sauce

**Pan-Fried Fillet of Sea Bass**  
with Tiger Prawns, Pomme Purée, Samphire and Champagne Sauce

**Roast Supreme of Guinea Fowl**  
with Confit Leg, Fondant Potato, Green Beans, Curly Kale  
and Thyme Jus

*Please note a 12.5% discretionary service charge will be added to your bill.  
Members receive a discount when using their levy card.*

### **Pan-roasted Loin of Lamb**

with Mini Shepherd's Pie, Roasted Root Vegetables  
and Redcurrant Jus

### **Wild Mushroom and Leek Risotto**

with Pickled Mushrooms, Wild Rocket and Parmesan Shavings

### SIDE ORDERS

£3.50 each

**Mixed Vegetables, French Beans,  
Creamed Potatoes, Sauté Potatoes,  
Mixed Salad, Chips**

### DESSERT

**Pine Nut, Honey and Almond Tart**  
with Burnt Honey Ice Cream

**Milk Chocolate and Baileys Cheesecake**  
with Caramelised Banana

**Grand Marnier Soufflé**  
with Orange and Vanilla Ice Cream

**Selection of Cheeses**  
with Home-made Chutney, Grapes and Walnut Bread

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*Some of our menu items contain allergens. There is a small risk that traces of these may  
be found in a number of products served here. We understand the dangers to those  
with allergies; please speak to a member of staff who will be happy to help you.*