



1901

THE ORANGERY

Festive Dinner Menu

A discretionary service charge of 12.5% will be added to all bills. Should you have any dietary requirements or allergies, please speak with your server





SNACKS

Marinated Pitted Olives

Homemade Bread with Mushroom Butter

Brie & Cranberry Samosa

Crispy Stuffing Balls with Sage Emulsion

Porhilli Oysters

STARTERS

Venison Tartare

Smoked Bonemarrow Emulsion, Watercress Purée, Rye Tuile,
Egg Yolk, Nasturtium Oil & Cress

Truffle Game Terrine

Truffle Emulsion, Toasted Walnuts, Sour Cherry Gel,
Pear & Apple Chutney, Brioche

Cured Salmon

Mulled Wine Reduction, Compressed Pear Balls,
Verjus Gel, Salmon Skin Tuile, Chervil Oil, Fennel Pollen & Cress

Picked White Crab Meat

Lemon Wasabi Dressing, Fermented Kohlrabi Ribbons
in Yuzu Kosho Brine, Brown Crab & Sherry Sauce,
Crispy Chicken Skin with Kombu Salt, Dill Oil, Sea Herbs

Parsnip Soup (V)

Coconut Lime Foam, Curried Parsnip Crisps,
Pickled Shallot Rings, Caramelised Onion Purée, Chive Batons,
Chilli Oil, Allium Flowers, Crispy Onion & Seed Crumb

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MAINS

Venison Loin

Glazed Salsify, Purple Potato Terrine, Pickled Raspberry,
Blackberry Gel, Blackberry Jus

Lemon Sole

Dill, Caper & Parsley Beurre Noisette,
Brown Shrimp, Pink Fir Potatoes

Roast Turkey

Triple Cooked Duck Fat Roasties, Pig in Blanket, Sage & Apricot Stuffing,
Bay & Vinegar Parsnips, Glazed Carrots, Jus

Pan Seared Cod

Celeriac Fondant, Chestnut Foam, Confit Baby Leeks, Brussels Sprout Leaves,
Pickled Apple Gel, Pancetta & Herb Crumb

Risotto (V)

Jerusalem Artichoke Purée & Crisps, Toasted Pine Nuts,
Dulce Seaweed, Truffle Honey, Pomegranate Seeds,
Molasses Dressed Rocket Salad

SIDES 5.50

Honey Mustard Truffle
Chipolatas

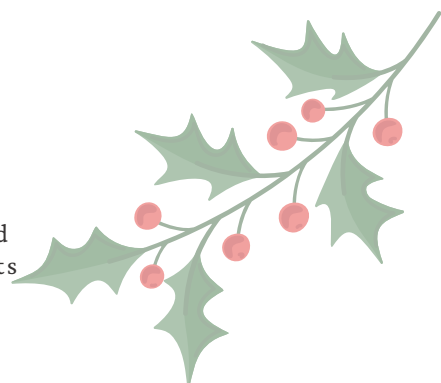
Confit Carrots glazed
with Bay Butter

Duck Fat Roast Potatoes

Shredded Hispi with
Pancetta & Chestnuts

Poutine Fries, Jus & Curds

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DESSERTS

Gingerbread Yule Log

Caramelised Pecans & Cocoa Nibs, Apple Cider Gel,
Spiced Meringue Buttercream

Salted Dark Chocolate Mousse

Anise Clementine Curd, Olive Oil Powder,
Feuilletine Tuile, Clementine Sorbet

Mulled Poached Pear

Mulled Wine Reduction, Icing Sugar & Redcurrants,
White Chocolate Craque Tuile

Popcorn Parfait

Miso Caramel, Salted Popcorn,
Caramelised White Chocolate Shards,
Brûlée Banana, Popcorn Shoots

White Chocolate Namelaka

Rye Crumb, Black Peppermint Gel, Crème Fraiche Sorbet,
Peppermint Glass

Seasonal British Cheese Selection

Chutney, Crackers

Selection of Coffees & Petits Fours 6.50

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