

ORLES BARN

Party Menu Sample

£65

STARTERS

Seared Scallop, Tiger Prawn and Crab

Pea Puree / fennel / shellfish vinaigrette

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Roast Breast of Pigeon (N)

Jerusalem artichoke / granola / pickled walnut ketchup

*

Warm Wye Valley Asparagus (V)

deep fried poached egg / chive butter emulsion

MAINS

Grilled Fillet of Herefordshire Beef

pomme Anna / mushroom puree / vegetables / Port wine jus

**

Roast Supreme of Halibut

mussels / herb gnocchi / sea vegetables / cucumber ketchup

**

Braised Portobello Mushroom (V) (N)

quinoa salad / chard little gem / silken tofu dressing / seeded pesto

PUDDINGS

Chocolate Truffle Tort

passion fruit / cocoa nibs / Chantilly cream

Vanilla Creme Fraiche & Raspberry (N)

raspberry jelly / almond biscuit

Selection of Local Cheeses

homemade chutney / crackers

Tea & coffee served with petit fours

ORLES BARN

Party Menu Sample

£47

STARTERS

Deep Fried Goats Cheese Croquette (V) (N)

red onion textures / walnut ketchup / dressed leaves

*

Smoked Salmon Roulade

pickled fennel / melba toast / watercress dressing

*

Warm Parma Ham Parcel

mozzarella / grilled vegetables / dressed leaves / balsamic glaze

MAINS

Lightly Braised Breast of Chicken

fried chump potato cake / petit vegetables / rosemary jus

**

Roast Fillet of Cod with Herb Crust

mash potato / spinach / warm tartar sauce

**

Moroccan Spiced Vegetable Filo Parcel (V)

rosti potato / spinach / aubergine puree / red pepper coulis

PUDDINGS

Toblerone Cheesecake (N)

toasted almonds / blackberry compote / Chantilly cream

Vanilla Creme Brulee

mixed berry compote / shortbread biscuit

Classic English Hot Dessert of the Week

Tea/ coffee served with Amaretti biscuits