

SET MENU

2 courses | 20pp 3 courses | 25pp

STARTERS



CRISPY CALAMARI
lemon mayonnaise, parsley

SOUP OF THE DAY
garlic croutons

CHICKEN SATAY SKEWERS
peanut and lime dipping
sauce, coriander

WALDORF SALAD
chicory, walnuts, blue cheese,
pear, grapes, celery, mayonnaise

MAINS

FISH & CHIPS
haddock, triple cooked
chips, peas, lemon and
tartare sauce

SLOW COOKED
PORK BELLY
apple, spring onion mash,
rosemary gravy

BEETROOT & FIG TART
watercress, fennel,
rocket salad

CHICKEN BREASTS
tomato, portobello
mushroom and fries

8OZ RIBEYE STEAK
+8 supplement charge
tomato, portobello
mushroom, fries

8OZ SIRLOIN STEAK
+8 supplement charge
tomato, portobello
mushroom, fries

SIDES

TRIPLE COOKED CHIPS | 2
FRIES | 2
MASH | 3
BEER BATTERED ONION RINGS | 4
CAULIFLOWER CHEESE | 4.5
WINTER GREENS | 4
MIXED LEAF SALAD | 4

SAUCES

Bearnaise
Red wine gravy
Peppercorn

DESSERTS

THE GARDEN CARROT & WALNUT CAKE
cinnamon ice cream, chocolate flower pot,
candied carrots

CHOCOLATE & SALTED CARAMEL TART
malted milk ice cream, brandy snap,
raspberry coulis

SELECTION OF SORBETS & ICE CREAM
brandy snap basket

RHUBARB CREME BRULEE
pistachio cake, ginger biscuits



Should you have any allergies or food intolerances please speak to the restaurant team prior to placing your order. Allergens are present in our kitchen, so we cannot guarantee dishes are 100% allergen free. All prices include 20% VAT.

Parties of 12 & over are asked to pre-order. In the instance of no pre-order please be aware there may be a delay as our Chef's prepare your meals.

Orsett Hall have the right to change the menu at any time.