

MOTHER`S DAY MENU

Parsnip velouté, caraway seeds, crouton

Foie gras parfait, pain Poilâne, , apricot chutney

Seafood tortellini, lobster bisque

Smoked salmon, quail egg, fromage blanc, dill dressing

Roast salmon, soft herb crust, spring vegetables

Roast cod, leek, cauliflower purée, mussel velouté

Sea bass, citrus fruits, sauce vierge

Périgord truffle risotto

Poulet fermier en Ballotine, sauce au vin jaune

Rump of beef, seleriac puree , sauce Bordelaise

Roast cannon of lamb, persillade, fennel, artichokes, rosemary jus

Spinach and ricotta ravioli, ceps

Farmhouse cheeses from the trolley
selected and ripened by Eric Charriaux
5.50 supplement

Apple crumble with custard

Cardamon crème brûlée, citrus salad, pistachio brittle

Valrhona chocolate fondant, vanilla ice cream

Berry preserve frangipane, blackberry sorbet

40.00 for 4 courses

The head chef Igor Tymchyshyn and restaurant manager Graziano Arricale
and all the team at Orrery would like to welcome you to our Restaurant