



THE “PIE” KEEPER’S TABLE

SET TASTING MENU | FRIDAY, 23RD JANUARY



SHARING PLATTER TO START

Game Bird Scotch Egg, Spiced Apple & Pear Chutney
Potted Smoked Salmon, Cucumber & Horseradish Crème Fraîche



TRIO OF PIE BOARD

Free Range British Chicken, Smoked Ham & Leek Pie, Garlic & Thyme Cream Sauce
Partridge, Venison, Celeriac & Pheasant Pie, Red Current & Port Sauce
Steak, Potato, Silver Skin Onion & Blue Cheese Pie, Beef & Ale Sauce

All Pie Boards are served with a Selection of Seasonal Vegetables, Baked Cheesy
Leeks, Triple-Cooked Chips & Buttered Mashed Potato



PAIR OF PUDDINGS

Warm Apple & Blueberry Pie, Vanilla Ice Cream
Sticky Toffee Pudding, Butterscotch Sauce

Due to the nature of this tasting event and its set menu, we’re sadly unable to accommodate any food allergies, intolerances, or sensitivities. We understand this may be disappointing, and warmly invite you to join us at one of our other dining experiences at The Orangery, where we can better cater to individual dietary needs.