



SHENDISH MANOR

HOTEL & GOLF COURSE

Welcome to the Orangery at Shendish Manor.

We are delighted to present our Winter À La Carte menu containing carefully sourced ingredients and lovingly prepared by our dedicated team of Chef's.

Guests who are dining on an inclusive package have an allocation of £25 to spend on a three course dinner. Any amount above the £25 allocation will be incurred as a charge. Beverages are not included within the allowance.

Please advise a member of the Restaurant Team of any food allergies and we will either identify suitable dishes. Please note that some of our fish and seafood dishes may contain bones and due to production methods we can not guarantee that dishes are nut free.

Orangery Restaurant Opening Times

Lunch

Monday - Saturday 12.30pm – 2.00pm

Sunday – 12.30pm – 3.30pm

Dinner

Monday – Sunday 7.00pm – 9.30pm

À La Carte Menu

Jerusalem Artichoke Soup

Truffle

£5.50

Beef Carpaccio

Horseradish Panna Cotta, Air Dried Tomatoes and Parmesan

£7.50

Seared Hand-Dived Scallops

Cucumber Relish, Cauliflower Custard

£9.50

Peppered Croffin de Chavignol

Port Poached Baby Pear, Beetroot

£7.00

Game and Foie Gras Terrine

Macerated Fruits, Mini Granary Loaf

£8.00

Crab and Langoustine Tortellini

Wilted Bok Choi, Americaine foam, Tomato and Dill Dressing

£8.50



Pan Roasted Pork Fillet

Pomme Puree, Braised Apple, Grilled Black Pudding, Jus de Vin
£15.50

Corn fed Chicken Supreme

Thyme Fondant, Swede and Star Anise Puree, Brussel leaves, Juniper Jus
£14.50

Cannon of Lamb with Chicken Mousseline

Dauphinoise Potato, Petit Ratatouille, Aubergine Crisp, Port Wine Sauce
£18.00

T- Bone of Halibut

Buttered Market Vegetables, Braised Red Cabbage, Confit Potato, Champagne & Caviar Velouté
£18.50

Butternut Squash and Hereford Hop Soufflé

Roasted Shallot Puree, Romanesco, Sage Butter
£13.00

Ginger Crusted Sea Trout

Lime Leaf and Clam Chowder, Sweet Carrot & Salt Marsh Samphire
£15.50

English 28 day matured Côte de Boeuf

Grilled Plum Tomato, Mushroom, Pont-Neuf, Rocket Salad, Béarnaise Sauce
£20.00



Seasonal Vegetables
Buttered New Potatoes
Chunky Chips
Tomato and Rocket Salad
Mixed Leaf Salad
£3.00



Warm Dark Chocolate Fondant

Vanilla Ice Cream
(Please allow 12minutes)
£5.95

Banana Parfait

Rum Soaked Raisins, Caramelized Banana, and a Toffee Sauce
£5.50

Pineapple Upside Down Cake

Pistachio Ice Cream, Chilli syrup
£5.50

Flaming White Chocolate and Blossom Honey Crème Brûlée

Homemade Biscotti and Poached Rhubarb
£5.50

Selection of Cheeses

British and French Cheeses served with Fruit Chutney, Wafers, Roasted Walnuts and Celery
£6.50