

# THE ORCHARD RESTAURANT

## EVENING SAMPLE MENU

### STARTERS

#### ROAST VINE TOMATO & BASIL SOUP (V)

Toasted sour dough bread

#### PRESSED HAM HOCK TERRINE

Black pepper pineapple, smoked chilli  
jam, roquette

#### SMOKED & POACHED SALMON FISHCAKE

Lemon & herb crème fraîche

#### FETA CHEESE & WATERMELON SALAD (V)

Mint jelly, micro coriander, mache

### MAINS

#### SLOW ROAST BRITISH BEEF

Caramelised shallots, creamed potatoes

#### ROULADE OF LAMB

Cauliflower rice, green beans, massaman  
curry sauce

#### HASSELBACK PESTO CHICKEN

Wild mushrooms à la crème

#### GRILLED FILLET OF POLLOCK

French peas & creamed potatoes

#### RAGOUT OF RED WINE BEEF SHIN

Horseradish gnocchi, parmesan, roquette

#### SUFFOLK GAMMON WITH

Colcannon potatoes, honey glazed  
parsnips

#### HUNTERS CHICKEN BURGER

Bacon, cheese, bbq sauce, salad & chips

#### MUSHROOM FILLED GNOCCHI (V)

Spinach tossed with pesto, mozzarella  
cheese

#### BROCCOLI, POTATO & CHEDDAR FRITTATA (V)

Sautéed greens

(V) Suitable for vegetarians

### DESSERTS

#### ICED DARK CHOCOLATE PARFAIT DOME

Cherries & brownies pieces

#### BAILEYS CRÈME BRÛLÉE

Fresh fruit salad with sorbet

#### BELGIAN WAFFLE

Caramel ice cream, pecan butterscotch  
sauce

#### SELECTION OF CHEESES WITH CRACKERS

Please ask our team if you require information regarding allergens, intolerances or special dietary requirements. We use free-range eggs, Red Tractor accredited chicken and fish from sustainable sources. Wherever possible, we use British meat and locally sourced produce.



**Woodside**  
Hotel | Meetings | Events