

ORCHID RESTAURANT 2009

FUNCTION MENUS

CANAPES

Orchid Canapés 2 per person & Olives £3.75

Orchid Canapés 3 per person & Spiced Macadamia Nuts £4.75

STARTERS

Cauliflower Soup, Creamy Camembert, White Truffle Oil £7.95

Curried Sweet Potato Soup with Crème Fraiche £6.95

Potato and Watercress Soup, Seared Scallops and Prosciutto £9.50

Oak Smoked Salmon, Warm Potato Cake, Sevruga Caviar and Crème Fraiche £9.25

Citrus Marinated Salmon, Sevruga Caviar, Soured Cream £8.75

Seared Tuna Loin, Celeriac Remoulade, Beetroot Sorbet £7.95

Orchid Crab Cocktail £9.50

Confit Pork Belly, Cured Foie Gras and Apple Salad, Parsnip Cream £8.75

Warm Duck Confit, Green Bean and Chorizo Sausage Salad £7.95

Ballotine of Foie Gras, Smoked Duck Hazelnut Salad and Vodka Lime Gelée £9.00

Salad of Artichokes and Roasted Peppers, Goats Cheese Fondant and Pesto (v) £6.95

Goat's Cheese Spring Roll, Beetroot Sorbet, Beetroot Tartar (v) £7.25

Galia Melon Consommé, Water Melon Sorbet (v) £6.25

MAIN COURSES

South Devon Beef Fillet, Braised Red Cabbage, Pomme Dauphine,
Garlic Butter, Dijon Foam [*cooked Medium*] £22.50

Devon Beef Fillet, Crushed Potatoes, Onion Rings and Red Wine Reduction
[*cooked Medium*] £24.00

Devon Beef Fillet, Truffle Pomme Puree and Cep Foam
[*cooked Medium*] £23.00

Saddle of Venison, Duck Fat Potatoes, Parsnip Fondant,
Garlic Butter & Liquorice [*cooked Medium*] £23.95

Rump of Lamb, Baby Artichokes, Confit Tomatoes, Goats Cheese Ravioli
[*cooked Medium*] £19.95

Tenderloin of Pork with Chorizo, Tarragon Potatoes, Mustard Veloute £19.00

Chicken, Crushed Charlotte Potatoes, Proscuitto,
Mustard Veloute £18.50

Free Range Chicken, Leek Fondue, Truffle Potatoes,
Cep Foam £18.95

Breast of Chicken, Pomme Fondant, Cep Foam,
Crispy Parma Ham £19.50

Roast Seabass with Dauphine Potatoes,
Caramelised Fennel & Vanilla Foam £19.75

Pavé of Turbot, Crab Potatoes, Summer Vegetables
and Liquorice £ 22.95

Pavé of Halibut, Pomme Dauphine, Confit Fennel,
Vanilla Emulsion, Almond Oil £20.25

Pave of Brill, Caramelised Fennel, Fresh Herb Risotto,
Red Wine Vinaigrette £19.50

Artichoke Risotto, Asparagus, Almond Oil £18.00

Goats Cheese Pithivier & Spinach with Baby Vegetables
& Red Wine Vinaigrette [*v*] £18.95

Mushroom Fresh Herb Risotto, Fried Egg & Truffle Cream [*v*] £18.00

DESSERTS

White Chocolate and Baileys Parfait, Praline Biscuits,
Caramelised Banana £7.00

Biscuit Glace, Nougatine Parfait and Raspberry Sorbet £7.25

Vanilla Cheesecake, Rhubarb, Rhubarb Sorbet £7.00

Chocolate Tart & Coconut Sorbet £6.95

Orchid's Ice Creams and Sorbet with Tuille Biscuits £5.95

Lemon-grass Crème Brûlée, Kaffir Limeleaf Sorbet £6.25

White Chocolate and Cointreau Parfait, Praline Biscuits
and Port Wine Reduction £7.50

Crème Brûlée, Three Ways (Kaffir Lime Leaf, Lemongrass, Liquorice) £8.25

Tiramisu, Bitter Chocolate Sorbet £7.50

Vanilla Cheesecake, Raspberries and Praline Biscuits £7.75

Dark Chocolate Marquise, Pistachio Ice Cream, Crème Anglaise £7.75

Vanilla Pannacotta, Muscat Gelée, Raspberry Sorbet £7.25

Warm Bread and Butter Pudding, Vanilla Ice Cream £6.95

Warm Raspberry & Blueberry Clafoutis, Vanilla Ice Cream £7.25

Warm Rhubarb Crumble, Clotted Cream and Rhubarb Sorbet £7.50

Warm Cinnamon Doughnuts, Baileys Ice Cream and Vanilla Foam £7.85

CHEESES

Exmoor Jersey Blue and Orchid Chutney £7.50

Devon Blue with Honey and Walnuts £7.50

Godminster Cheddar with a Spiced Tomato Chutney £7.25

COFFEE

Coffee and 2 Petit Fours per person £2.95

Coffee and 3 petit Four per person £3.50

DETAILS FOR CHOOSING YOUR MENU

For parties of 8 or more please choose 1 starter, 1 main course and one dessert for your event. If you would like a choice of Menu either 2 starters, 2 Main Courses and 2 Desserts or a maximum of 3 Starters, 3 Main Courses and 3 Desserts and you are able to pre-order one week before. Please select the dishes of your choice. Canapés and Coffee and Petit Fours can also be added to set and choice menus.

TO SECURE YOUR FUNCTION

A Non refundable deposit of £15 per person is required to secure the date of your choice.

DISCOUNTS

*A 7% Food Discount will be given to parties dining on a Tuesday, Wednesday or Thursday evening.
A 10% Food Discount will be given to parties booking Lunch times.*

BOOKING

To book your special occasion please telephone Anthony Rew at the Orchid Restaurant on 01803 296366