

ORRERY



ORRERY AT HOME

METHOD GUIDE

Please note that all dishes must be consumed within 48 hours of receiving your delivery or collection

<https://www.orrery-restaurant.co.uk/>

O R R E R Y

AMUSE BOUCHE

Bread
(For Two)

Allergens; cereals containing gluten, lupin, sesame seed, tree nuts

Method:

- Preheat oven to 150c
- Place bread in the oven for 6 min

Cauliflower and coconut velouté
Allergens; soya

Ingredients:

1. Cauliflower velouté

Heat up the velouté
Add ¼ of a teaspoon of the Olive Oil on top.

O R R E R Y

STARTER

Beetroot tartar, Agen prunes, marinated celeriac
Allergens; celery & celeriac, mustard, sulphur dioxide

Ingredients:

2. Beetroot tartar
3. Agen prunes
4. Marinated celeriac
5. Agen prune puree
6. Micro herbs
7. Balsamic vinegar and olive oil

- Cut prunes, mix beetroot and prunes, add balsamic vinegar
- Place it on to plate, place sliced marinated celeriac on top to cover tartar
 - Pipe prune puree on top
 - Add herbs
- Balsamic vinegar and olive oil

O R R E R Y

MAIN

Wild mushroom seasonal vegetable, herb risotto,
Allergens; celery & celeriac, mustard, sulphur dioxide

Ingredients :

8. Risotto

9. Wild mushroom mix

10. Chopped seasonal vegetables

11. Mushroom stock

12. Chopped herbs

- add all ingredients in to the pan
 - Add salt and season to taste
- mix well and cook slowly for 5 min
 - add herbs and cook for 1 min
 - place on to the plate
 - add the Olive Oil on top.

O R R E R Y

DESSERT

Poached pear, pear puree, white and dark chocolate crumble, almonds

Allergens; gluten(barley), sulphur dioxide, nuts, peanuts, soya

Ingredients:

13. Poached pear

14. Pear puree

15 White chocolate crumble

16. Dark chocolate crumble

17. Shaved almonds

- Place dark chocolate crumble on to the plate
 - Slice poached pear into wedges
 - Place it on top of crumble
 - Add pear puree
- Add white chocolate crumble on top
 - Add shaved almonds