

ORRERY



ORRERY AT HOME

METHOD GUIDE

Need to be eaten within 48 hours of the arrival delivery

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

O R R E R Y

AMUSE BOUCHE

Bread and butter

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

Method:

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

Cauliflower and coconut velouté

Allergens; soya, nuts

Ingredients:

1. Cauliflower velouté
2. EVOO

Method:

- Heat up the velouté
- Add ¼ of a teaspoon of the EVOO on top.

O R R E R Y

STARTER

Chicken parfait, apple chutney, sour dough bread

Allergens; cereals containing gluten, celery & celeriac, milk, mustard, sulphur dioxide, lupin

Ingredients:

3. Chicken parfait
4. Apple chutney
5. Brick pastry tube
6. Sour dough

Method:

- Pipe Apple Chutney on to the plate .
- Pipe chicken parfait inside brick pastry tube .
- Place parfait tube on top of chutney.
- Toast sour dough bread

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FISH COURSE

Smoked salmon, fromage blanc, orange
Allergens; celery & celeriac, milk, fish

Ingredients:

- 7. Smoked Salmon
- 8. Fromage blanc
- 9. Orange segments
- 10. Orange zest 7. Herbs

Method:

- Place the smoked salmon in the middle of the plate
 - Pipe fromage blanc on top
- Place the orange segments beside the fromage blanc add zest on top
 - Herbs all over smoked salmon

O R R E R Y

MAIN

Tournedos Rossini, celeriac purée, sauce Périgourdine
Allergens; celery & celeriac, milk, mustard, sulphur dioxide

Ingredients

- 11. Beef fillet centre cut
- 12. Celeriac purée
- 13. Shallots
- 14. Foie gras
- 15. Truffle madeira sauce
- 16. Thyme
- 17. Bay leaf
- 18. Butter

O R R E R Y

MAIN

Tournedos Rossini, celeriac purée, sauce Périgourdine

Allergens; celery & celeriac, milk, mustard, sulphur dioxide

Method:

- Season the beef fillet with salt and pepper
- Add one table spoon of vegetable oil, butter, thyme and bay leaf to hot pan and fry beef fillet all the way around for 2 min
 - Preheat oven to 220*
 - Place beef fillet in the oven for 7 min (so it's still pink)
 - Season foie gras and shallots with salt and black pepper
- Fry both in the pan on both sides for 30 seconds, place in the oven for two minutes
 - Heat up the celeriac purée
- Place beef fillet on a plate, spoon celeriac puree next to it
 - Place shallots on to the plate and foie grass on top
 - Pour hot sauce over fillet on top
 - Pour hot sauce over fillet

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DESSERT

Chocolate fondant, orange crème fraîche

Allergens; cereals containing gluten, tree nuts, eggs, milk, lupin

Ingredients:

19. Chocolate fondant

20. Orange cream fresh

Method:

- Preheat oven to 180*
- Cook fondant in the oven for 8 min
- Turn it upside down on to the plate
- Add orange cream fresh next to fondant

Chocolate petit fours

Allergens; cereals containing gluten, eggs, celery & celeriac, milk, mustard, lupin, tree nuts, peanuts, soya