

ORRERY



ORRERY AT HOME

METHOD GUIDE

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 and butter

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

Method:

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

Cauliflower and coconut velouté

Allergens; soya, nuts

Ingredients:

1. Cauliflower velouté

Method:

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

O R R E R Y

STARTER

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

Ingredients:

2. Smoked Salmon
3. Fromage blanc
4. Orange segments
5. Orange zest
6. 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

7. Beef fillet centre cut
8. Celeriac purée
9. Shallots
10. Foie gras
11. Truffle madeira sauce
12. Thyme
13. Bay leaf
14. 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 220c
 - 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

O R R E R Y

DESSERT

Chocolate fondant, orange crème fraiche

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

Ingredients:

15. Chocolate fondant

16. Orange cream fresh

Method:

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