

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/>

ORRERY

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

Beetroot tartar, Agen prunes, goat cheese curd

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

Ingredients:

2. Beetroot tartar
3. Agen prunes
4. Goat's cheese curd
5. Micro herbs

Method:

- Cut the prunes
- Mix the beetroot and prunes
 - Place all onto a plate
 - Pipe the goat's cheese curd
 - Add herbs
- Add ¼ of a teaspoon of the Olive Oil on top

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MAIN

Wild mushroom risotto, shaved Parmesan

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

Ingredients :

6. Risotto
7. Wild mushroom mix
8. Mushroom purée
9. Mushroom stock
10. Parmesan
11. Butter
12. Chopped herbs
13. Shaved parmesan

Method:

- Add all ingredients in to the pan (apart from Parmesan)
 - Mix well and cook slowly for 5 min
 - Place onto the plate
 - Add shaved Parmesan

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DESSERT

Chocolate fondant, orange crème fraîche

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

Ingredients:

14. Chocolate fondant

15 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