

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 and butter
(For Two)

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

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

Seafood raviolo, lobster bisque

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

Ingredients:

2. Seafood raviolo

3. Lobster bisque

- Bring pan of water to boil

- Place seafood in the water and cook for 7- min

- Heat up lobster bisque

- Place seafood in to the bowl plate, pour lobster bisque over

O R R E R Y

MAIN

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

Ingredients

4. Beef fillet centre cut
5. Celeriac purée
6. Shallots
7. Foie gras
8. Truffle madeira sauce
9. Thyme
10. Bay leaf
11. Butter
12. Cornish new potatoes
13. Chopped herbs

O R R E R Y

MAIN

Tournedos Rossini, celeriac purée, sauce Périgourdine, Cornish new potatoes

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
 - Bring pan of water to boil
 - Place Cornish new potatoes in the water and cook for 3-4min until hot
- Place potatoes in the plate, brush with olive oil, add herbs, add salt and season to taste

O R R E R Y

DESSERT

Chocolate fondant, orange crème fraiche

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

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