

# ORRERY



## ORRERY AT HOME

METHOD GUIDE

<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
  1. 2. EVOO

#### Method:

- Heat up the velouté
- Add  $\frac{1}{4}$  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

# ORRERY

FISH COURSE

Seabass gravlax, lime, elderflower

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

Ingredients:

7. Sea bass fillet

8. Lime and elderflower dressing

9. Giant corn

10. Dill and Coriander

Method:

- Cut sea bass fillet into small cubes
  - Place it into the bowl
- Add lime and elderflower dressing into the bowl
  - Add giant corn
  - Place dill and coriander on top
  - Pour 1/2 teaspoon EVOO on top

# 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

# O R R E R Y

## DESSERT

Chocolate fondant, orange crème fraiche

*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*