

*The Orangery Restaurant*  
at the *Hydro*

**Starters**

**Confit Rabbit and Foie Gras,  
Mixed Cress and Goose Liver Oil**

**Roasted Vine Tomato and Balsamic Soup,  
Crème Fraiche**



**Poached Seafood, Truffle and Saffron Nage,  
Roasted Watermelon**

**Carpaccio of Peppered Fillet Beef,  
Filo of Dressed Leaves and Horseradish  
Cream**

**Spinach, Mushroom and Ricotta  
Tortellini with a Pesto Cream  
and Aubergine Wafers (v)**

**For Maximum Presentation Value all Our Dishes are  
Prepared to Order**

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**Main Course**

**Pan Fried Haddock Fillet on Bubble and Squeak, Braised Root Vegetables**

**Braised Belly of Pork with Sauteed Tenderloin, Spinach Puree, Braised Pork and Medeira Wine Sauce**



**Seared Breast of Duck on a Red Onion and Beetroot Tatin, Confit Ravioli Red Wine Sauce**

**Roasted Monkfish wrapped in Parma Ham, Creamed Potato, Pea Valoute**

**Carrot and Cashew Nut Roast, Gateau of Aubergine and Pimento with Sweet Pepper Coulis (v)**

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**Dessert**

**Chocolate & Orange Pot, Orange and  
Cardamom Ice Cream**

**Double Baked Pistachio Cheese Cake with  
Black Cherry Compote**



**Ginger and Baileys "Choc Ice"  
Sage Syrup**

**Strawberry and Pear Mousse in a Coco  
Tuille, Strawberry Coulis, Milk Ice Cream**

**Cheese Menu**

(can be taken as a fourth course - £6.50 Supplement)

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**Coffee and Homemade Confectionery.**

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**£35.00 per person,  
inclusive of Vat at the standard rate.**

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**Cheese Menu**

**Old Sussex**

A hard rinded English Cheese, 18 months  
matured with a faint nutty flavour. \*

**Applewood**

A mature smoked cheddar with an edge  
of spicy paprika

**Harbourne Blue**

A rare and unique goat milk cheese, a delicious  
balance of sweet and sharp. Seasonal and  
difficult to obtain. \*

**Morbier**

A soft creamy textured cheese with a traditional  
centre layer of nettle ash. Originally added to  
define the morning and evening milk. \*

**Comte (mature)**

A delicate soft textured, sweet mellow  
flavoured. Made in the mountain region  
Franche-Comte. \*

**Raclette**

A distinctive aromatic flavour, light yellow  
coloured body, fragrant creamy texture,  
also used as a melting cheese. \*

\* Denotes - Made with unpasterised milk.