

The Orangery Restaurant
at the *Hydro*

Starters

Confit Rabbit and Foie Gras,
Balsamic Reduction

Roasted Vine Tomato and Balsamic Soup,
Crème Fraiche



Pan Seared Scallops with Chorizo Crisps,
Pea Sauce and Pistachio

Lightly Marinated Salmon Tartare,
Aubergine Caviar and Avocado Puree

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

For Maximum Presentation Value all Our Dishes are
Prepared to Order

The Orangery Restaurant
at the *Hydro*

Main Course

Pan Fried Haddock Fillet on Bubble &
Squeak, Braised Root Vegetables

Pan Seared Fillet Beef on a Parsnip Paste,
Port and Thyme Jus, Essence of
Wild Mushrooms



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

Basil Infused Roasted Plaice with a
Mediterranean Clam Chowder Sauce

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

For Maximum Presentation Value all Our Dishes are
Prepared to Order

The Orangery Restaurant
at the *Hydro*

Dessert

Vanilla Seed Mousse with a Raspberry
Liqueur Sauce, Tuille Twist

Double Baked Pistachio Cheese Cake with
Black Cherry Compote



Ginger and Baileys “Choc Ice”
Sage Syrup

A Mille Feuille of Brandy Snap and Praline
Ice Cream, Caramel Poached Pear

Cheese Menu

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

~~~~~

Coffee and Homemade Confectionery.

For Maximum Presentation Value all Our Dishes are  
Prepared to Order

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

*The Orangery Restaurant*  
at the *Hydro*

**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.