ORION

ALEX WEBB

NEW YEARS EVE GALA DINNER FROM 8PM

RESERVATIONS BETWEEN 8-9.30PM

6 COURSE MENU WITH 2 GLS OF CHAMPAGNE

(ONE ON ARRIVAL & ONE AT MIDNIGHT) £145 PP

Snack

Crumpet and Exmoor caviar with a glass of champagne

Starter

Lobster & prawn cocktail, caviar, Mary-rose sauce, lime, sough dough crouton

Fish Course

Poached cod fillet, caviar beurre blanc, sea herbs, burnt onion puree, pickle, onion oil

Main Course

Devon beef wellington, truffle pomme puree, endive salad, bone marrow jus

Palate Cleanse

Lanson Champagne sorbet, popping candy, gold

Assiette of Desserts

Opera cake, hazelnut, raspberry
Passion fruit parfit, gel & Bobba
Mini Custard tart, lemon gel

Option to add cheese board, £15 for 3 cheeses or £25 or for 5 cheeses

Glass of Champagne at midnight

Wine Pairings available Option A £95pp, Option B £195pp (details on the night)

We are unable to guarantee that any of our products are free from allergens as a wide range of ingredients are handled in our kitchens. Please inform the team if you have any allergies. VAT at the going rate is included in the price. A discretionary service charge of 13.5% will be added to all bills.