



SET LUNCH & DINNER MENU

Les Ormes Home Made Soup

With freshly baked bread

Chicken & Duck Pate

With pickle cucumber, shallots, mustard seeds & cracker

Grilled Peaches & Parma Ham

With wild rocket, black olives, shaved Pecorino & walnuts

Smoked Mackerel Arancini

Deep fried rice ball coated in panko bread crumbs
with beetroot, chicory salad & basil mayonnaise

Chargrilled Chicken Breast

With braised chickpeas, chorizo, purple sprouting broccoli & herb green sauce

Char Grilled 28-day Aged Irish Sirloin Steak

Wild rocket, shaved Parmesan, balsamic, fries & pink pepper sauce

Pan Roasted Salmon

With artichoke, borlotti beans, spinach & curly kale pesto

Rigatoni Bolognese

Our 12hrs beef Bolognese cooked with thyme, garlic, tomato, red wine & Parmesan

Panna Cotta of the Day

Served with fruit compote & crushed Amaretto biscuit

A Classic Italian Tiramisu

With orange marmalade & coffee ice cream

Sicilian Lemon Meringue

with raspberry Mascarpone

Mini Cheese Plate

Section of Italian & English cheeses, chutney & cracker

2 courses £19.95 pp & 3 courses £22.95

**Smaller groups can eat off our a la carte menus
This menu requires a pre-order at least 72 hours prior**



Les Ormes
BRASSERIE





VEGAN MENU OPTIONS

These items are suitable option for both vegetarian and vegan

Vegan Salad

Orange, crushed hazelnuts, beetroots, bitter leaf salad & honey mustard dressing

Chickpea & Walnut Pate

Pickled cucumber, shallots, mustard seeds & crackers

Mushroom Bruschetta

Roast seasonal wild mushroom, lemon zest, chilli, parsley, wild rocket & balsamic

Vegetables Soup

Our homemade soup made with seasonal vegetables & freshly baked bread



Vegan Pizza

Choice of a Margherita pizza or vegetable pizza

Vegetable Soya Ragu

Vegan soya mince in a rich tomato sauce with aubergine, courgette, onion, green, yellow & red pepper

Semolina Spaghetti

Heritage tomatoes, capers, black olive & basil

Beetroot, Red Pepper & Quinoa Burger

With Stealth chips, red slaw, sun blushed ketchup



Chocolate Coconut Tart

With fruit compote

Blackcurrant Mousse

With lemon sorbet & coulis

Dairy-Free Ice Cream



Les Ormes
BRASSERIE



BBQ BUFFET

Minimum 20 persons, no pre-order required

Ideal for larger functions up to 180

Selection of:

Local Sausages

Sticky BBQ Chicken Drumsticks

Home-made Beef Burgers

Smoked BBQ Ribs

Marinated Prawn Skewers

Seasonal Roasted Fresh Vegetables



Mixed Salads, Coleslaw, Potato Salad, Pickles & Dressings, Baked Breads

Lemon & Lime Cheesecake

£18.50 per person



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FINGER BUFFET MENU

Minimum 20 persons, no pre-order required

Ideal for larger functions up to 180

A Selection of Sliders:

Prawn & Mary Rose Sauce
Curried Chicken & Lime
Cheese & Red Raw Sauce
Mozzarella Tomato & Basil



Pancetta, Pecorino, Puff Pastry Twirls

Wild Mushroom Arancini

Sticky BBQ Chicken Drumstick

Salt Pepper Squid

Crispy Pork Belly & Pink Lady Sauce

Grilled Asparagus Wrapped with Parma Ham

Peppered Steak Pie

Bruschetta of:

Duck Liver & Chicken Pâté
Smashed Peas & Min
£18.95 per person

Selection of Petit Fours

Extra £3 Per Person



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