

EST.



2021

# Burnt Orange

ALL DAY & LATE NIGHT

Group & Private Dining

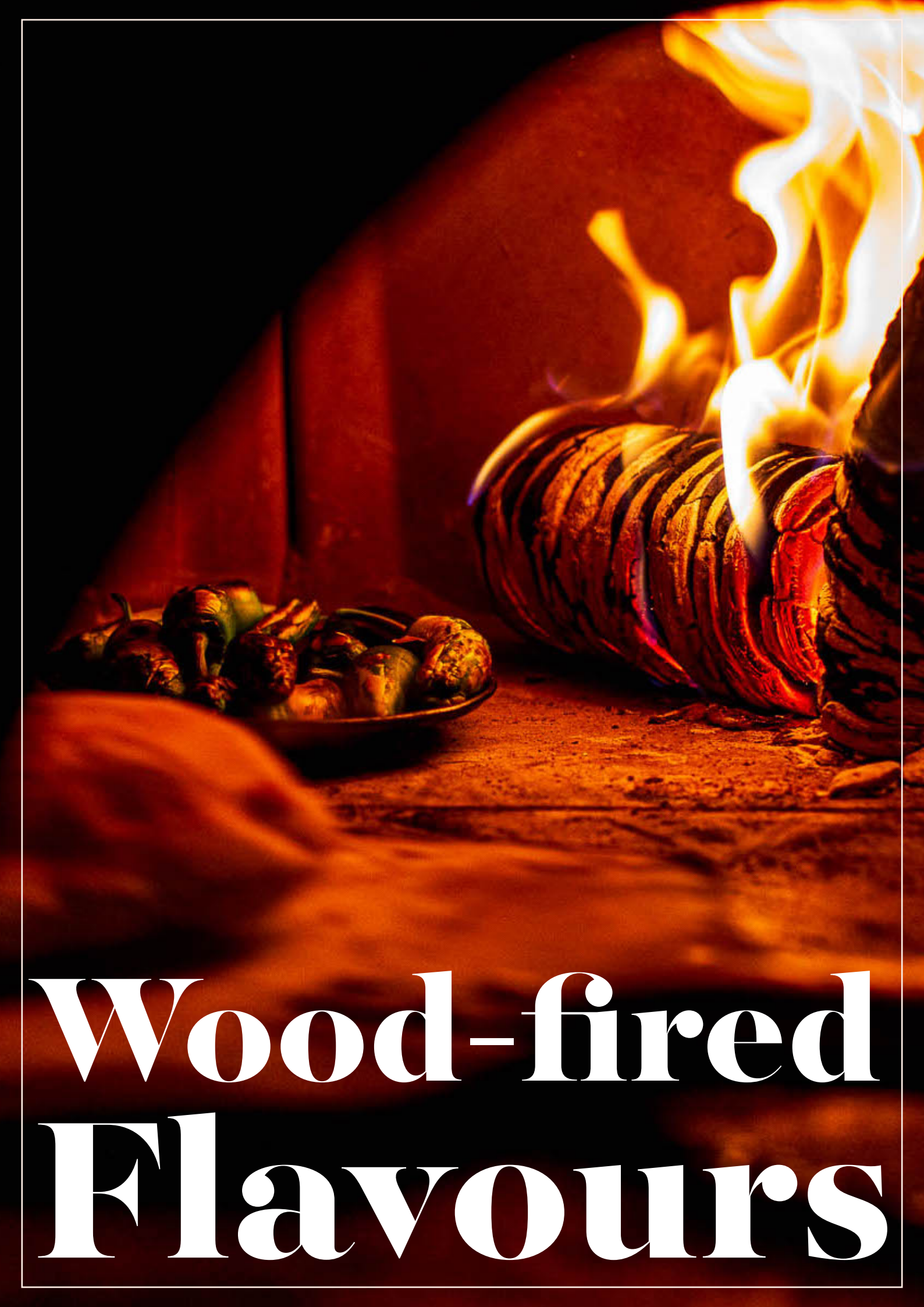
Summer 2022





Our private dining room which is situated on the first floor can accommodate up to 10 guests seated. It comes equipped with full multimedia facilities, including a 54" smart TV, ideal for boardroom meetings and creative brainstorming outside of the office. Our menus exude colour, taste, and freshness, with a focus on produce-led, flavour packed, with dishes being cooked in wood ovens or over open flame and served to share.






# Wood-fired Flavours

Our private dining menu is a set feasting menu, where all dishes are served sharing style to the table.

## Menu

**Wood-fired Flat Bread** Sesame Brown Butter

**Pea, Mint & Broad Bean Hummus** Chilli Salt \* 

**Grilled Sussex Halloumi** Orange Blossom Honey, Pine Nuts \*

**Spiced Calamari Fritti** Preserved Lemon Aioli \*

**Burrata** Marinated Tomato, Cherries, Crispy Lavash


**BBQ Chicken Thigh** Basil Mayo, Peas, Watercress \*

**Flame Sea Bream** Basil Yoghurt, Mango Dressing \*

**Smoked Beef Arayes** Burnt Onion Buttermilk, Barberries

**Smoked Miso Aubergine** Crispy Onions, Sour Cream

**Skillet-Baked Potatoes** Wild Garlic Cream \* 

**Charred Purple Sprouting Broccoli** Lemon Tahini Dressing \* 

## Desserts

**Eton Mess** Rose, Pistachio, Raspberry \*

**Arabic Coffee Torte** Malt, Dark Chocolate Sorbet

## Cheese

**Whole Wood-fired Baked Tunworth Cheese**

Carrot & Blackberry Chutney, Croutons (*£10 Supplement per person*)

## 55 per person

*All dishes containing  are Vegan | All dishes containing \* are NGCI No Gluten-containing ingredients.*

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.







Our groups brunch menu is a set feasting menu, where all dishes are served sharing style to the table.

## To Start

**Wood-fired Flat Bread** Sesame Brown Butter

**Pea, Mint & Broad Bean Hummus** Chilli Salt 🌱 \* 6

**Watermelon, Tomato & Feta Salad** Mint Dressing\*

**Kataifi Wrapped Halloumi** Orange Blossom Honey, Pistachio

**Falafel Crumpet** Mint Yoghurt, Dukka, Soft Herbs

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## Plates

**Spiced Merguez Sausage** Sumac Onions, Crispy Herbs

**Tomato & Red Pepper Shakshuka** Poached Eggs, Labneh, Zhug\*

**Hot Smoked Salmon** Horseradish & Dill Labneh, Pickled Fennel

**Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese

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## Sweets

**Eton Mess** Rose, Pistachio, Raspberry\*

**Arabic Coffee Torte** Malt, Dark Chocolate Sorbet

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## 45 per person

*Please note this menu is only available on Sundays.*

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# Burnt Orange - Brunch Drinks Menu

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*From expertly crafted cocktails with a magical Burnt Orange Brunch twist, to energising juices with a healthy kick and seasonally-focused fruit ice tea. Whatever your poison, our brunch drinks menu is sure to give you an invigorating boost and wipe away those blues every Sunday. Please note this menu is only available on Sundays.*

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## Bloody Mary's

### Bloody Pleaser

*A twist on the Bloody Caesar, a popular drink from Canada using Clamato Juice instead of Tomato Juice, adding smoke, salt and spice.*

Clamato Juice, Vodka, Mezcal, Lime Juice, Worcester Sauce, Green Tabasco, Salt, Old Bay Spice, Pepper

### Bloody Maria

*A healthier option using Cold Pressed Cucumber Juice rather than Tomato Juice as well as Tequila, Agave and Coconut; giving it great colour and taste.*

Cold Pressed Cucumber Juice, Cazcabel Coconut Tequila, Lime Juice, Agave Syrup, Pepper, Salt

### Bloody Saviour

*A simple take on the well-known classic with some Burnt Orange spices and Tidal Rum*

Tomato Juice, Tidal Rum, Lemon Juice, Worcester Sauce, Tobasco, Persian Lime Salt, Aleppo Pepper, Pepper

10 each

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## Morning Mimosas

### Peach & Orange

### Blood Orange & Grapefruit

### Blackberry & Plum

8 each

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## Iced Tea

*Our Iced Teas will be changing weekly and are infused with fresh fruit, using a variety of flavours including peach, mint, honey, grapefruit, pear, apple, chilli, mango, plum, pomegranate. We will reflect the fruits that our kitchen use as much as possible to curate a tailored connection between menus.*

*What's the ice tea tipple today? Just ask our team.*

5.5 each

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## Cold Press Juices

### Pear Juice

### Apple & Raspberry Juice

### Apple, Rhubarb & Strawberry Juice

6 each



&  
Well-made  
drinks





# The Punch Line

**Punch originated from East India and was brought to England by sailors of the British East India Company in the early seventeenth century. Punch is made with five ingredients and was created especially for the celebration of important events. To this day punch remains a convivial gesture and a great reception drink to share at a party.**

*At Burnt Orange we have created three delicious punches exclusively to be experienced in our Private Dining Room.*

**Punch bowl - Serves 20**

**10 per cocktail**

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**Pavilion Garden** Woodford Reserve Bourbon, Aperol, Grapefruit Juice, Honey, Prosecco.

**Pebble Punch** Dark Rum, Orange Juice, Pineapple Juice, Lime Juice, Grenadine.

**Sussex Spritz** Gin, Elderflower Liquor, Lemon Juice, Sugar Syrup, Prosecco.



We take the quality of drinks seriously. So, whether you order cocktails, soft drinks, wine or beer, you'll end up with a well-made beverage in your hand. We have a selection of exciting cocktails and punches exclusively for our private dining experience.



**Please view our full drinks list [here](#)**