



ORELLE



Menu de Noël

Entrée

Saumon

Beetroot cured salmon tart, dill, horseradish, blackberry

Foie 'en torchon'

Duck liver ballotine, spiced cranberry jam, pickled cranberry, brioche

Artichaut (V)

Salt baked artichoke, crones & trumpet mushrooms, black truffle soup

Homard

Poached lobster, chestnut, salsify, lobster bisque, Oscietra caviar

Plat

Canard Rôti

Winter spiced Swaledale Duck - for two

Boeuf 'en croute'

Classic Beef Wellington - for two

Both served with all the trimmings Family service

Braised red cabbage, roast Brussel sprouts, confit carrots & goose fat roast potatoes

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Loup de mer

Roasted line caught sea bass, scallop chou farçi, Champagne caviar sauce

Pithivier (V)

Potato, Ogleshield, butternut squash, Périgord truffle, mushroom, chestnut velouté

Dessert

Chocolat

Dark chocolate crèmeux, cranberry, vanilla, Christmas pudding ice cream

Paris-Brest (V)

Salted caramel, pistachio cream, kalamansi crèmeux

Poire

Mulled pear & quince delice, cranberry compote, date gel, honey cream

Fromage

Stilton beignet, port jelly, celery