



PRIVATE DINING

ORELLE

BIRMINGHAM



PRIVATE DINING

Orelle is situated in the heart of Birmingham's business district and comprises a restaurant, bar, all-day café and terrace serving a menu of classic and modern French dishes.

PRIVATE DINING ROOM

Seated - up to 14 guests

Standing reception - 20 guests

— NETWORKING —

CORPORATE LUNCH
OR DINNERS

— COCKTAIL PARTIES —

— PRIVATE EVENTS —

— PROPOSALS —





CANAPÉ MENU

Trout tart

Blackberry cured trout, fennel, preserved lemon

Ham hock

Ham hock and chicken terrine, piccalilli

Salmon

Smoked salmon roll, blini, keta

£4 per canapé

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Gougeres

Cheese and chive bechamel

Chickpea

Chickpea panisse, avocado, espelette

£3.50 per canapé

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Chocolate

Bon bon, passion fruit, salted caramel

Pate de fruit

£4 per canapé

ORELLE SAMPLE MENU

3 courses £65.00

Beetrot (v)

Heritage beetroot, golden raisin, walnut, bitter leaves

Saumon

Barbequed loch dutar salmon, pickled kohlrabi, kalamansi, sourdough

Porc

Pig's head croquette, Jerusalem artichoke velouté, green apple, celery

Pithivier (v)

Squash, celeriac, oxfeshield, mushroom, squash velouté

Bar

Line caught seabass, chervil root, golden raisin, artichoke velouté

Poulet

Ballotine, parsnip, pear, pickled mustard, jus gras

Filet £10 supplement

35-day dry aged fillet, miso glazed carrot, shallot, potato purée with peppercorn sauce

SIDES 5.50

Triple cooked new potatoes Potato purée Tenderstem broccoli, garlic, chilli

Calamansi

Calamansi mousseline, strawberry and mint jelly, puff pastry

Citrus Delice

Kalamansi and passion fruit parfait, almond strawberry & mint jelly, crunchy lime biscuit

Brioche

Golden raisin, brioche, vanilla mousse white chocolate

Fromage

Farmhouse cheese, golden raisin & quince chutney, house oat biscuits
(£7 supplement)





SAMPLE TASTING MENU

Amuse bouche

Cèpe

Chervil root and cep tart (281 Kcal)
Drappier Brut Nature 'Sans Soufre', NV (125 ml)

St Jacques

Orkney scallop, green apple, celeriac dashi, XO (470 Kcal)
Ox Pinot Auxerrois, Domaine Trapet, Alsace, 2017 (100 ml)

Tartare

Aged beef fillet, mushroom ketchup, pickled shimeji (268 Kcal)
Vouvray 'Argilex', Chataignerie, 2019 (100 ml)

Bar

Line caught seabass, chervil root, golden raisin, artichoke velouté (569Kcal)
Domaine de Villaine, Bouzeron, 'Bourgogne', 2020 (100 ml)

Filet

36-day aged beef fillet, miso glazed carrot, shallot (705 Kcal)
Domaine de la Solitude, Pessac-Léognan, 2014 (100 ml)

Pre dessert

Chocolat

Chocolate creameaux, banana, white miso (498 Kcal)
Château Roumieu, Sauterne, 2019 (75 ml)

Available from Monday to Thursday from 5.30 to 9pm
£100 per person

4 Wine flight for £65 per person

6 Wine flight for £85 per person

SIGNATURE COCKTAILS

Faultless Martini £14.50

Grey Goose, Olive Oil,
Noilly Prat Dry Vermouth, Oregano Tincture

Queen Bee £14.50

Thyme Infused El Jimador Blanco, Aperol,
Amaro Montenegro, Honey, Fresh Lime

Gold 75 £19.50

Tanqueray 10, Yuzushu, Fresh Lemon, Gold
Taittinger NV Brut Champagne

Petiller £12

Ketel One Vodka, Umeshu, Chambord, Fresh Lime,
Lychee, Fever-Tree Raspberry & Rose Soda water

CHAMPAGNE

Lanson Brut, Reims
Lanson Rosé, Reims
Laurent-Perrier Rosé, Reims
Charles Heidsieck Blanc de Blancs, Brut, Reims

SPARKLING

Nyetimber 'Classic' NV – Sussex, England

WHITE

Cuvée Jean Paul Gascoigne
South France, 2021
Sauvignon Blanc 'Satyr', Sileni
Marlborough New Zeland, 2021
Chablis Domaine de la Motte
Burgundy, France, 2021

ROSÉ

Mirabeau 'Azure'
Provence, France 2021
Sancerre Pinot Rosé Lucien Crochet
Loire, France, 2021

125ml

18.00
21.00
22.00
22.00

125ml

14.00

175ml

8.00
9.00
14.00

175ml

13.00
19.00

Bottle

90.00
105.00
125.00
125.00

Bottle

75.00

Bottle

29.00
34.00
50.00

Bottle

48.00
70.00

WINES

RED

Merlot Mourvèdre, Les Oliviers
South France, 2021
Clarendelle, Pessac-Leognan
Bordeaux, France, 2015
Pinot Noir, Cave de Turckheim
Alsace, France 2021
Cab Sauvignon, Le Riche, Stellenbosch
South Africa, 2019
Monte Llano, Ramon Bilbao, Rioja
Rioja, Spain 2020

175ml

9.00
17.00
11.00
15.00
11.00

Bottle

30.00
65.00
40.00
56.00
40.00



For more information or to make an enquiry, please email our Group Sales and Events Manager at ChristinaKr@danddlondon.com