

ORELLE

Menu de Noël

£95

ENTRÉE

Citrouille

Roasted pumpkin velouté, quince, roasted parsnip, walnut

Châtaigne et carotte

BBQ sand carrot, Jerusalem artichoke, butter leaves, chestnut and champagne sauce

Crevettes

Red tiger prawn tortellini, kohlrabi, prawn consommé

Terrine

Sausage roll, Morteau, ham hock, black pudding, black sesame, celeriac cream, truffled vegetables

PLAT

Pithivier

Celeriac, honey parsnip, creamed cabbage, Oglesfield, truffled celeriac sauce

Winter squash

Barbecued squash, pickled cranberry, kale, granola, artichoke velouté

Basse

Line caught bass, shellfish fondue, haricot, squash, Brussel sprout, shellfish bisque

Canard

Roasted Goosnargh duck breast, beetroot, cranberry, pithivier

PLAT À PARTAGER

Côte de beouf for two

Honey glazed carrot, braised red cabbage, Brussel sprouts, leek gratin, beef fat potatoes

PLAT D'ACCOMPAGNEMENT

Braised red cabbage

Honey glazed carrot

Creamed roasted Brussel sprouts

DESSERT

Fromage

Selection of five cheeses, quince and golden raisin

Chocolat

Dark chocolate Crèmeux, pistachio, honey sponge, cranberry ripple ice cream

Banane tart tatin

Clotted cream ice cream, Brandy

Mont Blanc

Vanilla, Marron glacé, black trompette, maple

(V) VEGETARIAN | (VG) VEGAN

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 Kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.