

ORELLE

Menu de Noël pour enfant

£45

ENTRÉE

Citrouille

Roasted pumpkin velouté, quince, roasted parsnip, walnut

Châtaigne et carotte

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

Terrine

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

PLAT

Butternut

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

Poulet

Roasted chicken, roasted potatoes, carrot, pigs in blanket

Canard

Roasted Goosnargh duck breast, beetroot, cranberry

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

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.