



CHRISTMAS

GRELLE

BIRMINGHAM



ORELLE RESTAURANT, CAFE AND BAR

A modern French restaurant located on the 24th floor of 103 Colmore Row, offering panoramic views across the city and beyond. D&D London's new opening, 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

RESTAURANT GROUPS
Up to 88 guests

BAR TABLES
Up to 40 guests (seated)

EXCLUSIVE HIRE
(Lunch 12 - 4pm, Dinner 5.30pm - 1am - selected days only)
Seated - up to 100 guests
Standing reception - up to 150 guests



SAMPLE 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

Guests must order the same starter, main and dessert (excluding dietaries)

Salmon

Beetroot cured salmon, cucumber, pickled mooli, mustard yoghurt

Terrine

Ham hock, black pudding, duck liver, pickled vegetable, grilled sourdough

Artichoke

Salt baked artichoke, crone, trompest mushroom, black truffle

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Ox Cheek

Braised ox cheek, horseradish mash, parsnip, beef jus

Flétan

Gigha halibut, cauliflower, crispy kale, brown butter Beurre Blanc

Pithivier

Potato, Ogleshield, butternut squash, portobello, chestnut velouté

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Spiced Clementine Parfait

Orange marmalade, almond bite and blood orange sorbet

Mulled Pear & Quince Delice

Cranberry compote, gate gel and honey cremeux

Fromage

Selection of British & French cheese, preserve, oat crackers

£80 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