

ORELLE

Menu de Noël

£110

HORS D' ŒUVRE

Beef Tartare, egg yolk jam, parmesan

Crab Tart, blood orange gel

Wild mushroom Vol au vent (v)

Beetroot tartlets (ve)

ENTRÉE

Ballotine de Saumon

House cured Loch Duart salmon, bbq cucumber, nori, radish, citrus velouté

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Cep tartlet

ratte potatoes, black garlic, sweet onion confit (ve)

PLAT PRINCIPAL

Roast crown of Norfolk bronze turkey

cranberry and sage farce, swede purée, Brussel tops, Alsace bacon, pomme fondant, thyme roasting juices

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Roast Gigha halibut

fricassee of white beans, clams, samphire, ratte potatoes, Vin jaune sauce

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Pithivier

Winter root vegetables, king oyster mushroom, celeriac velouté (ve)

ACCOMPAGNEMENT

Braised red cabbage.

Honey glazed carrot.

Creamed roasted Brussel sprouts.

DESSERT

Chocolate fondant

Christmas Pudding Ice cream

Mince pie bon bons

Filter Coffee / Tea

(V) VEGETARIAN | (VG) VEGAN

PLEASE NOTE MENUS ARE SUBJECT TO CHANGE

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.