

ORELLE

Réveillon de Nouvel An

£160 served with a glass of Nyetimber

Hors D'oeuvre

*Aquitaine Caviar, Blinis, crème fraîche
Canard tartlets, confit duck, beetroot jam
Wild mushroom Vol au vent (ve)
Carrot tartlets (ve)*

Premier Plat

*Coquilles St. Jacques
Bbq scallop, celeriac, champagne sauce*

*Champignon Tartlet (ve)
King oyster mushroom, Maitake, mushroom ketchup, smoked almond (ve)*

Plat Principal

*Côte de boeuf
42 days aged bone in rib eye, glazed carrots, shallot, pommes aligot, pepper corn sauce*

*Homard thermidor
roasted native lobster, cognac, gruyere, mustard*

*Gnocchi
Vadouvan spice, miso carrot, black cabbage, celeriac velouté (ve)*

Pre dessert

Champagne framboise (ve)

Dessert

Chocolate vacherin, passion fruit, mango, hazelnut crémeux

Coffee & chocolates

MENU SUBJECT TO CHANGE

(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.