

# ORELLE

## Réveillon de Nouvel An

### Early bird New Year Eve

*£125 served with a glass of Laurent-Perrier Cuvée Rosé*

#### 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)*

#### 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.