

FESTIVE CLASSIC MENU

£70 PER PERSON

This menu is available for private dining groups of any size, and for parties of 11 or more in our main restaurant. Please book via our events team.

A pre-order may be required.

STARTERS

Artichoke soup, crisps, chives, truffle glazed trompette mushroom (vg)

Ham hock & pheasant terrine, Cumberland chutney, sourdough toast

Smoked mackerel, celeriac & pickled cabbage salad, dill & mustard vinaigrette

MAINS

Roast turkey, pork & sage stuffing, fondant potato, sprout tops, cranberry & port jus

Seared cod, caramelised cauliflower, heritage carrots, sprout tops, Avruga caviar, white wine sauce

Roast Pork, toffee apple puree, braised cabbage, crackling, sage roasting jus

Risotto, aged parmesan, preserved cep puree, puffed wild rice (v/vg on request)

DESSERT

Christmas pudding, brandy sauce (v)

Chocolate & cherry opera cake, condensed milk ice cream (v)

24-month aged Comté, apple chutney, crackers

Selection of 3 ice creams & sorbets (v/vg upon request)



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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.