

ORELLE

BIRMINGHAM



FESTIVE SIGNATURE MENU

£80 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.

Christmas
Crackers
included for
everyone to
enjoy!

STARTERS

- Caramelised onion & vegan feta tart, herb salad (vg)
- London cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar, lime
- Braised pork cheek, celeriac & pickled cabbage salad, apple, smoked paprika aioli
- Goats cheese mousse, celery, walnut, pear & endive salad (v)

MAINS

- Duck Breast, morello cherry puree, honey roast parsnip, spiced red cabbage, red wine jus
- Seared halibut loin, sea vegetable, butternut squash, pearl barley, wild mushroom, chicken & chive butter
- 42 days aged beef fillet, potato puree, confit carrots, braised shallots, peppercorn sauce
- Gnocchi, Jerusalem artichoke, wild mushroom & truffle, chives, preserved cep sauce (vg)

DESSERT

- Spiced carrot cake, walnut and cinnamon ice cream
- Passionfruit cheesecake, coconut sorbet
- Bleu d'Auvergne, apple chutney, crackers
- Tropical chocolate mousse, 54% dark chocolate mousse, mango and passion fruit compote (vg)
- Blackcurrant meringue, coconut and passion fruit sorbet



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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.