

# ORELLE

## Réveillon de Nouvel An

£160 with a glass of sparkling wine

### **Amuse**

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### **Homard**

*Almond, blood orange, squash, vanilla, bisque*

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### **Carrote**

*Barbecued heritage carrot, tartare, Jerusalem artichoke, truffle*

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### **Basse**

*Line caught seabass, potato gnocchi, shellfish fondue, mussel velouté*

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### **Filet**

*36 day aged beef fillet, miso glazed salsify, radicchio, pomme purée*

or

### **Canard**

*Peaking duck breast, leg pie, beetroot, sprout, duck jus*

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### **Pre dessert**

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### **Chocolate**

*82% dark chocolate, peanut, banana, crème fraiche sorbet*

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### **Petit Fours**

(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.