



PRIVATE DINING

ORELLE

BIRMINGHAM



## PRIVATE DINING

Orelle is situated in the heart of Birmingham's business district and comprises a restaurant, bar, all-day café and terrace serving a menu of classic and modern French dishes.

### PRIVATE DINING ROOM

*Seated - up to 14 guests*

*Standing reception - 20 guests*

— NETWORKING —

CORPORATE LUNCH  
OR DINNERS

— COCKTAIL PARTIES —

— PRIVATE EVENTS —

— PROPOSALS —





## CANAPÉ MENU

### Trout tart

*Blackberry cured trout, fennel, preserved lemon*

### Ham hock

*Ham hock and chicken terrine, piccalilli*

### Salmon

*Smoked salmon roll, blini, keta*

£4 per canapé

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### Gougeres

*Cheese and chive bechamel*

### Chickpea

*Chickpea panisse, avocado, espelette*

£3.50 per canapé

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### Chocolate

*Bon bon, passion fruit, salted caramel*

### Pate de fruit

£4 per canapé

ORELLE SAMPLE MENU

Betterave (v) (274 Kcal)

Heritage beetroot, golden raisin, walnut, bitter leaves  
(vegan on request)

Saumon (553 Kcal)

Barbequed Loch Duart salmon, pickled kohlrabi, calamansi, sourdough

Porc (527 Kcal)

Pig's head croquette, Jerusalem artichoke velouté, green apple, celery

Riz (v) (1082 Kcal)

Roasted cep risotto, pickled chanterelle, wild rice  
(vegan on request)

Hake (622 Kcal)

Roast hake, lemon mash, cabbage pesto, roasted celeriac dashi

Poulet (605 Kcal)

Ballotine, parsnip, pear, pickled mustard seeds, jus gras

SIDES 5.50

Triple cooked new potatoes  
(vg) (347 Kcal)

Potato purée  
(v) (489 Kcal)

Tenderstem broccoli, garlic  
(vg) (176 Kcal)

Calamansi (417 Kcal)

Calamansi mousseline, strawberry and mint jelly

£65 per person





## SAMPLE TASTING MENU

### Amuse bouche

#### Cèpe

Chervil root and cep tart (281 Kcal)  
Drappier Brut Nature 'Sans Soufre', NV (125 ml)

#### St Jacques

Orkney scallop, green apple, celeriac dashi, XO (470 Kcal)  
Ox Pinot Auxerrois, Domaine Trapet, Alsace, 2017 (100 ml)

#### Tartare

Aged beef fillet, mushroom ketchup, pickled shimeji (268 Kcal)  
Vouvray 'Argilex', Chataignerie, 2019 (100 ml)

#### Bar

Line caught seabass, chervil root, golden raisin, artichoke velouté (569Kcal)  
Domaine de Villaine, Bouzeron, 'Bourgogne', 2020 (100 ml)

#### Filet

36-day aged beef fillet, miso glazed carrot, shallot (705 Kcal)  
Domaine de la Solitude, Pessac-Léognan, 2014 (100 ml)

#### Pre dessert

#### Chocolat

Chocolate creameaux, banana, white miso (498 Kcal)  
Château Roumieu, Sauterne, 2019 (75 ml)

Available from Monday to Thursday from 5.30 to 9pm  
£100 per person

4 Wine flight for £65 per person

6 Wine flight for £85 per person





For more information or to make an enquiry, please email our Group Sales and Events Manager at [ChristinaKr@danddlondon.com](mailto:ChristinaKr@danddlondon.com)