



CHRISTMAS
GRELLE
BIRMINGHAM



ORELLE RESTAURANT, CAFE AND BAR



A modern French restaurant located on the 24th floor of 103 Colmore Row, offering panoramic views across the city and beyond. D&D London's new opening, 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 16 guests
Standing reception - 20 guests

RESTAURANT GROUPS

Up to 50 guests

BAR TABLES

Up to 20 guests

EXCLUSIVE HIRE

(Lunch 12 - 4pm, Dinner 5.30pm - 1am - selected days only)

Seated - up to 110 guests
Standing reception - up to 180 guests



LUNCH SET MENU 3 courses £50

London Cured Smoked Salmon
Kalamansi gel, radish, fromage blanc, rye bread

Ham Hock Terrine
Piccalilli, Sourdough

Jerusalem Artichoke Soupe (ve)
Winter truffle, trompette mushroom, crisps

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Roast Crown of Chicken
Cranberry and sage farce, Swede puree, Brussel tops, bacon, pommes fondant,
thyme roasting juices

Sea Bream
Sea vegetable, ratte potatoes, mussels, beurre blanc

Ratatouille Niçoise (ve)
Spiced tomato fondue, Provençal vegetables, olives, basil, baguette

SIDES £6.50
Triple cooked chips (vg) Potato purée (v) Tenderstem broccoli, garlic, chilli (vg)
Side salad (vg)

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Christmas Pudding
vanilla ice cream

Crème Brulée Sable

Ice cream and sorbets au Maison

EVENING SET MENU 3 course £70

London Cured Smoked Salmon
Kalamansi gel, radish, fromage blanc, rye bread

Aged Longhorn Beef Tartare
smoked egg yolk, pickled shallot salad, capers, sourdough

Jerusalem Artichoke Soupe (ve)
Winter truffle, trompette mushroom, crisps

Bronze Turkey
Cranberry and sage farce, Swede puree, Brussel tops, bacon, pommes fondant, thyme
roasting juices

Cornish Cod
A'la Bourguignon, bacon, shallots, porcini, sauce lie de vin

Chestnut Ravioli (ve)
Pumpkin ketchup, vadouvan spice, celeriac velouté

SIDES £6.50

Triple cooked chips (vg) Potato purée (v) Tenderstem broccoli, garlic, chilli (vg) Side salad (vg)

Hot Chocolate Fondant,
Christmas pudding ice cream

Chestnut Cheesecake
Spiced pear sorbet, caramelised hazelnuts

Crème Brulée, Sable

Sorbets au Maison (Ve)

Mince Pie Bon Bons





EVENING SET MENU 3 course £80

Dressed Cornish Crab Salad
Shredded gem hearts, pickled cucumbers, dill emulsion

Terrine of Confit Duck
Foie gras, preserved quince, pistachios, brioche

Winter Leaf Salad
Mulled wine pears, beetroots, candied walnuts, saint maure goats' cheese

36-Day Dry Aged Fillet
Pommes aligot, heritage carrots, sauce bordelaise

Homard
Half roast native lobster, garlic butter, sauce choron, frites

Cep Tartlet
Ratte potatoes, black garlic, sweet onion confit, barbucine

SIDES £6.50
Triple cooked chips (vg) Potato purée (v) Tenderstem broccoli, garlic, chilli (vg)
Side salad (vg)

Champagne & Cranberry trifle

Orange Crème Pâtissière, puffed wild rice

Hot Chocolate Fondant, Christmas Pudding ice cream

Selection of 3 French cheeses, apple chutney, truffle honey, crackers

Sorbets au Maison (ve)

Mince Pie Bon Bons
Tea/ Coffee

SIGNATURE COCKTAILS

Faultless Martini £14.50

BRUMM-BLE £14.5

Wildjac Damson & Raspberry Gin, Vanilla, Rhubarb, Lillet
Rosé

DUTCH MULE £13.5

Ketel One Vodka, Gingerbread, Amaretto, Lime, Ginger
Beer

TATIN SOUR £14.5

Remy Martin VSOP, Calvados Magloire VSOP,
Clarified Butter, Caramelised Apple, Verjus

MARIA PIMIENTO £12.5

Roasted peppers, Kah Blanco Tequila, Lost explorer
Mezcal,
Martini Ambrato, Spicy mix, Fresh Lime

CHAMPAGNE

Brut

NV Lanson, 'Brut', Reims, France

NV Laurent-Perrier, 'La Cuvée', Reims, France

NV Lanson, 'Bio-Organic Champagne', Reims, France, Organic

NV Jacquesson, Cuvée 745, Dizy, France

SPARKLING

Nyetimber 'Classic' NV – Sussex, England

Prosecco

NV Le Dolci Colline, Prosecco Brut, Castel Baglione

WHITE

2020 Riesling Cave de Turckheim Vieilles Vignes 10

2022 Viognier "Eco Reserva", Central Valley, Organic 8

2022 Sauvignon Blanc 'Satyr' Marlborough, New Zealand 11

2023 Fiano IGT, 'Zin', Produttori Vini di Manduria, Italy 9

ROSÉ

2022 Pierre et Papa, Vin Extraordinaire, France 8

2022 Mirabeau Azure, Provence, France 11

WINES

Bottle

RED

175ml

95	2022	Pinot Noir, Fichet, Bourgogne, France	10
120	2021	Les Coteaux, AOP, Côtes du Rhône, France	8
158	2020	Cahors, Château Pinerale, Burc et Filles, France	10
135	2022	Conviviale, Montepulciano D'Abruzzo	8

Please speak to a member of our team for wines by the bottle

125ml

Bottle

14.00

75.00

55

175ml



For more information or to make an enquiry, please email our Group Sales and Events Manager at ChristinaKr@danddlondon.com