

O R E L L E

Blackout Dinner Menu

£80 per person – standard table

£100 per person – premium window table

Hors D'oeuvre

Huître

Warm and cold oysters, mergeuz sausage, calamansi, mignonette

Canard tartlets

Confit duck, cherry ketchup

Bet rave tartalette

Heritage beetroot tartlets

(vegan upon request)

Epinard feta vol au vent

Spinach and feta puff pastry

(vegan upon request)

Premier Plat

Homard

Roast native Lobster Ravioli, bisque sabayon, chervil

Champignon tartalette

King Oyster mushroom, Maitake, mushroom ketchup, smoked almond

(vegan upon request)

Plat Principal

Boeuf

32 days dry aged beef fillet, Truffle potato puree, glazed carrots, broccolini, sauce bordelaise

Gnocchi

Vadouvan spice, miso carrot, black cabbage, celeriac velouté

(vegan upon request)

Dessert

Paris Brest for two

Pistachio praline, Hazelnut cremeux, rose and raspberry

Vacherin Tropical

Mango and passion fruit vacherin, crème legere, coconut sorbet

(vegan upon request)

(V) VEGETARIAN | (VG) VEGAN | (H) HALAL

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.