

ORELLE

Mother's Day

£65 per person

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

STARTERS

French Onion Soup

Gruyere

Beetroot (vg)

Heritage beets tartare, smoked almonds, preserved lemon

Ham Hock Terrine

Piccalilli, pineapple, sourdough

Tuna Tartare

Radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu

Longhorn Beef Tartare

Marmite egg yolk jam, Shimeji, Parmesan tuile

MAINS

Shallot Tarte Tatin (v)

*Aged balsamic vinegar, mesclun salad
(vegan upon request)*

Salt-Baked Salmon

Mesclun salad, Citrus velouté

Beef Wellington

35-day aged Cumbrian sirloin, red wine jus

Roast Pork

65-day aged saddleback pork cutlet, Crackling

All served with family style roast potato, red cabbage, cauliflower cheese, confit carrot, broccoli, Yorkshire pudding

DESSERTS

Opera Cake

Coffee liqueur, chocolate ice cream

Crème brûlée

Spiced orange, macerated berries, vanilla sable

Tropical Vacherin (vg)

Mango and passion fruit vacherin, crème legere, coconut sorbet

Ice creams | Sorbets (v/vg)

Selection of 3

*Vanilla), Chocolate), Caramel
Raspberry), Pear), Mango*

Cheese Selection

Selection of 3 British & European cheese

(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.