



THE
ELVETHAM
HAMPSHIRE
1591

Treat your clients to some delicious food
from our Corporate Private Dining Menu.

Starters

Mackerel Tian

Pickled carrot and radish, sauce
gribiche
(F,G,SU,E,M)

Chicken and wild mushroom terrine

Toasted sourdough with a red
onion marmalade
(G,M,MU)

Cropwell Bishop, endive

Fig and pomegranate salad with
caramelised pecans
(G,N,MU)

Garlic and coriander falafel

Pea and avocado puree and
toasted chickpeas
(MU)

Mains

Braised flat iron steak

Horseradish creamed potato
Button onions and parsnip crisps
(M, SU)

Pan fried Pollock

Sweetcorn succotash
Jerk spiced sauce
(F,M,SU)

Sautéed gnocchi

Wilted spinach
Roasted squash
Crispy sage and kale
(G.M.)

Desserts

The Elvetham Eton mess

Crisp honeycomb
Honey tuille
(G,M,E)

Coffee creme brulee

Crisp sable biscuit
(G,M,E)

Glazed lemon tart

Raspberry sauce
Vanilla ice cream
(G,M,E)

Dark chocolate delice

Salted caramel
Grue d'cacao crunch
(M)

(G)	Gluten	(SE)	Sesame
(SU)	Sulphates	(F)	Fish
(M)	Milk	(PE)	Peanuts
(E)	Eggs	(CR)	Crustacean
(N)	Nuts	(MO)	Molluscs
(SO)	Soya	(C)	Celery
(W)	Wheat	(L)	Lupin
(MU)	Mustard		

We kindly request that you select one dish from the starter, main course and dessert selection for your entire party.
Please make us aware of any requests, food allergies or intolerances that you may have;
we are happy to offer suitable alternatives.