

Elvetham Party Nights

MENU

V = Vegetarian | VE = Vegan | GF = Gluten Free | DFO = Dairy Free Option Available | GFO = Gluten Free Option Available | N = Contains Nuts

£47.50 per person

STARTERS

Roast Butternut Squash Soup (GFO, DFO, V)
Topped with Crème Frais & Cajun Croutons

Beetroot Cured Lock Duart Salmon (GF)
Scorched Oranges, Avocado Mousse, Salmon Roe, Bronze Fennel

Dingley Dell Ham Hock Terrine (GFO, DF)
Dijon Mustard Dressing, Sourdough, Pea Shoots

Vegan Burrata (VG)
Heirloom Tomatoes, Balsamic Pearls, Basil Cress

MAINS

Suffolk Bronze Turkey (GFO, DF)
Fondant Potato, Roast Parsnips & Carrots, Apricot Stuffing, Brussel Sprouts, Pigs in Blankets, Turkey Jus

Creedy Carver Roast Chicken with Sage & Onion Crumb (DF, GF)
Fondant Potato, Roast Parsnips & Carrots, Apricot Stuffing, Brussel Sprouts, Turkey Jus

Baked Stone Bass (GF)
Sea Asparagus, Lobster & Prawn Bisque, Lyme Bay Clams, Bronze Fennel

Pearl Barley Risotto (VG)
Candied Beets, Vegan Parmesan Pesto

DESSERTS

Christmas Pudding (GF)
Brandy Sauce

Cream Brule (GFO)
Raspberry Sorbet, Shortbread Crumb

Regional Cheese Selection (GFO)
Carrot & Apricot Chutney, Peters Yard Sourdough Crackers

Chocolate & Clementine Tart (VG)
Chocolate Ice Cream



THE
ELVETHAM