

New Year's Eve Menu

MENU

V = Vegetarian / VE = Vegan / GF = Gluten Free / DFO = Dairy free option available / GFO = Gluten Free option available / N = Contains Nuts

STARTERS

White Crab & Heritage Tomato Salad (GF)

Pickled and scorched baby tomatoes, tomato consommé gel, lemon balm, fennel carpaccio

Hearty Chefs' Chowder

Aromatic saffron, clams, bacon, fine herbs and crusty bread

Cajun Pork Fillet Slices (GF)

Pineapple and mango salsa, pork skin quaver, apricot puree, pancetta shard

Tahini & Honey Roasted Carrots (VE / GFO)

Carrot tuile, carrot humus and toasted garlic croûtes

MAINS

Tournedos Rossini (GFO)

Served on a butter toasted croûte, duck parfait, creamed mash with black truffle, Madeira jus, tender stem broccoli and French beans buttered with garlic and chives

Caramelised Loin of Pork (DFO)

Herb and almond crumb, peppercorn sauce, candied pear, spiced hasselback potatoes roasted heritage beetroots, parsnip fondant

Chalk Stream Trout Steak (GF)

Seared scallop with a brown shrimp sauce, potato soufflé, cavolo nero, sea herbs, dill oil and zucchini fritter

Spiced Roasted Cauliflower Steak (VE)

Cauliflower puree, pickled cauliflower, sautéed mushrooms, succotash and a herbed bulgar wheat

DESSERTS

White Chocolate Melting Moment (GF)

Raspberry curd, chocolate soil

Banana Parfait Pot (VE / GF)

Mixed roasted nuts, caramelised oats

Rhubarb & Ginger Cheesecake

Pink gin gel

Locally Produced Selection of Cheeses

(V / N / VEO / GF)

Sourced from regional farms, served with chefs own crackers, chutney, candied walnuts, grapes and celery

Dark Chocolate Fondant (N)

Pistachio ice-cream

TO FINISH

Tea, Coffee & Petit Fours



THE
ELVETHAM