

Party Night Menus

MENU

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

STARTERS

Wholesome Vegetable Broth (VE)

Topped with vegetable crisps

Vodka & Beetroot Cured Salmon (GF / DFO)

Horseradish crème fraiche, charred lemon with a fine herb salad

Duck Parfait (GFO)

Black cherries, cherry gel, pickled apple. Served with a salt and pepper croûtes

Warm Vegan Blue Cheese & Candied Walnut Salad (VE/N)

Roquette, sun blush tomatoes, balsamic gel and herb oil

MAINS

Traditional Turkey Fayre (GFO)

Duck fat roast potatoes, pigs in blankets, bread sauce, cranberry stuffing, turkey gravy

Honey & Mustard Roast Loin of Gammon (GF)

Parsley sauce, duck fat roast potatoes, crackling

Whole Lemon Sole (GF / DFO)

Pan roasted with buttered new potatoes, lemon and caper butter sauce

Baked Butternut Squash Basket (VE / GF)

Filled with a smoked paprika cassoulet, with a citrusy chive vegan crème fraiche

All mains served with a medley of seasonal vegetables and condiments

DESSERTS

Christmas Pudding (V / DFO)

With creamy brandy sauce

Rich Chocolate Orange Torte (V)

Blood orange sherbert, kumquat compote and white chocolate snow

Apple Crumble (V / GF / DFO)

Spiced ginger and candied peel crumble topping with warm Crème Anglaise

Rum & Raisin Cheesecake (V)

With vanilla pod ice cream

TO FINISH

Tea, Coffee & Mince Pies

Served by the grand Christmas tree



THE
ELVETHAM