

Festive Dinner Menu

MENU

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

3 course - £49.50 per person

STARTERS

Wholesome Vegetable Broth (VE)

Topped with vegetable crisps

Duck Parfait (GFO)

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

Warm Vegan Blue Cheese and 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 and Mustard Roast Loin of Gammon (GF)

Parsley sauce, duck fat roast potatoes, crackling

Pan Roasted Salmon (GF / DFO)

Buttered samphire, 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 fraîche

All mains served with a medley of seasonal vegetables and condiments

DESSERTS

Christmas Pudding (V / DFO)

With creamy brandy sauce

Apple Crumble (V / GF / DFO)

Spiced ginger and candied peel crumble topping with warm crème anglaise

Rum and Raisin Cheesecake (V)

With vanilla pod ice cream

TO FINISH

Tea, Coffee and Petit fours



THE
ELVETHAM