

# Sylvanus Restaurant

## Easter Sunday Lunch

3 Courses £49.00 | 2 Courses £37.00

### ALLERGY ADVICE

Some of our dishes may be prepared in the presence of allergen ingredients, we therefore cannot guarantee our dishes are 100% free of these ingredients.

If you have an allergy, please inform a member of our team upon ordering.

**V- Vegetarian VE- Vegan VEO – Vegan Option Available GF- Gluten Free GFO- Gluten Free Option Available DF- Dairy Free DFO- Dairy Free Option Available**

### Try Local

At The Elvetham, we're passionate about celebrating the best of our local area, from soil to plate.

Our kitchen garden flourishes just steps from the kitchen, providing fresh, seasonal herbs and vegetables that inspire our daily menus and bring vibrant flavours to every dish.

We're proud to serve only the finest quality meats, sourced from seven trusted local Hampshire farms who ensure that every cut reflects the highest standards of freshness, sustainability, and care.

Alongside our farming partners, we work with a network of local producers who share our commitment to quality, traditional craftsmanship, and responsible sourcing.

By choosing to dine with us, you're tasting the heart of our community.

### STARTERS

PEA & MINT SOUP (GF/V)  
with spring onion garnish & parmesan crisp

MUSHROOM & CHICKEN LIVER PATE  
served with fig gel and sourdough toast

SMOKED HADDOCK AND SPRING ONION  
FISH CAKE  
served with lemon salsa

MINTED MELON, TOMATO AND PROSCIUTTO  
SALAD (GF)

### MAINS

*All meat dishes served with roast potatoes, honey glazed carrot and parsnip, hispi cabbage, and a Yorkshire pudding*

HAMPSHIRE SIRLOIN ROAST BEEF  
with red wine jus

GRILLED SPATCHCOCKED POUSSIN  
served with mushroom gravy

HAMPSHIRE BRAISED LAMB SHOULDER  
with mint gravy

PAN SEARED CAJUN SALMON (GF)  
served with rosemary baby potatoes, carrots,  
sea asparagus and chive cream sauce

WILD MUSHROOM AND SPINACH  
WELLINGTON (V/VG)  
served with carrots, parsnip and vegan  
chive cream

### DESSERTS

EASTER RED VELVET CHEESECAKE (V)  
with vanilla ice cream

CREAMY CHOCOLATE HAZELNUT  
MOUSSE (V/GF)  
with Chantilly cream

EASTER CARROT CAKE  
served with honeycomb ice cream

EASTER ELVETHAM SUNDAE  
SURPRISE (GF)



THE  
ELVETHAM