

Sylvanus Restaurant

FESTIVE DINING

ALLERGY ADVICE

Some of our dishes may be prepared in the presence of allergenic 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

3 COURSE: £40 PER PERSON | 2 COURSE: £32 PER PERSON

STARTERS

BUTTERNUT SQUASH SOUP (GF/DFO/VGO)

Chive crème fraîche, garlic croutons

SMOKED MACKEREL MOUSSE (GFO)

Horseradish sauce, pickled daikon, lemon gel, grilled brioche

BRUSSELS PATÉ (GFO)

Blood orange gel, fig chutney, sourdough croûte

SEA SALT BAKED BEETROOT TARTARE (V/GF)

Beet gel, aged balsamic, Sheese mousse, candied pecans

MAINS

BRONZE TURKEY (GFO/DF)

Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, pigs in blankets, turkey jus

CORN-FED CHICKEN (GF)

Creamy mash, roasted parsnips & carrot, Brussels sprouts, mustard sauce

BAKED SEA BREAM (GF)

Garlic thyme Dauphinoise, mussels & Lyme Bay clam chowder, samphire, bronze fennel

BUTTERNUT SQUASH & SPINACH RISOTTO (GF/DFO/VGO)

Chia seeds, parmesan, crispy roquette.

DESSERTS

CHRISTMAS PUDDING (GFO/VGO)

Brandy sauce, fresh red current, sugar dust

REGIONAL CHEESE SELECTION (GFO)

Carrot & apricot chutney, grapes, celery, crackers

CRANBERRY CHEESECAKE

Vanilla ice cream, fresh berries

SPICED STICKY TOFFEE PUDDING

Cranberry toffee sauce, honeycomb ice cream



THE
ELVETHAM