

THE ELIOTT

5 course meal
& Welcome drink
£110pp

FIRST COURSE

Winter Salad

raf tomato, beetroot, smoked salmon. Feta and lemon dressing (4,7,10)

Parsnip Soup

smooth and creamy (7)

SECOND COURSE

Ravioli with Figs & Goat's Cheese

with walnuts and creamy cheese sauce (1,7,8)

THIRD COURSE

Half Lobster Thermidor

with light salad and tangy vinaigrette (2,3,6,7,10,11)

PALATE CLEANSER

Raspberry & Procecco sorbet

FOURTH COURSE

Beef Wellington

with mash, roast carrots and parsnip (1,3,7,10)

Braised Lamb Shank

with mash, roast carrots and parsnip (1,6,9,10,12)

Gyoza Verde

served with fresh vegetables (1,6,11)

FIFTH COURSE

Torta Caprese

with cream pasticcera (1,3,7,8)

Pistachio Fondant

rich and indulgent (3,6,7,8,12)

Allergen Guide

1. Cereal 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Dairy 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulphur dioxide 13. Lupin 14. Molluscs V. Vegan VG. Vegetarian GF. Gluten Free

2026