

THE ELIOTT

Christmas Day Lunch

25th December 2019

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£80.00 per person

Welcome Drink: Glass of Prosecco

STARTERS

French Onion Soup, cheese croutons

Seafood Cocktail, Smoked Salmon, King Prawn, Bloody Mary, Baby Gem, Apple and Cress

Chicken Liver Parfait, Onion Marmalade, Crispy Bread, Seasonal Leaves

Before Main: Lemon & Prosecco Sorbet



MAIN COURSES

Traditional Turkey Roast, All the Festive Trimmings

Cod Fillet, Baby Potatoes, Asparagus and Fine Beans, Pepper Compote

Vegetable Lasagna, Tomato and Basil sauce

**All Main Courses are accompanied with Vegetables of the Day for the Table*



DESSERT

Chocolate Brownie & Vanilla Ice cream

Banoffee Pie

After dinner: Petits Fours & Coffee

THE ELIOTT

Christmas Eve Dinner

24th December 2019

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£70.00 per person

Welcome Drink: Glass of Mulled Wine

STARTERS

Velvet Parsnip Soup, Pesto Croutons

Roast Cod Loin, Cassoulet of Butter Beans, Caramelized Fennel

Before Main: Lemon & Prosecco Sorbet



MAIN COURSES

Slow Cooked Beef Cheeks, Root Vegetables, Creamed Gratin Potatoes, Red Currant Jus

Pan Roasted Salmon Fillet, Chowder of Baby Potatoes, Asparagus and Fine Beans,
Pepper Compote

Vegetable Wellington, Basil Pesto, Tomato Reduction

**All Main Courses are accompanied with Vegetables of the Day for the Table*



DESSERT

Eton Mess

Crème Brulée, serve with winter berry compote

After dinner: Petits Fours & Coffee

THE ELIOTT
New Year's Eve

31st December 2019

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£90.00 per person

Welcome Drink: Glass of Prosecco

TO START

Green asparagus & wild mushroom Soup with parmesan crust

King Prawn Tempura, Lemon Mayonnaise and seaweed salad

Chicken liver Parfait, apple jam, sautéed pistachio and toasted brioche

Before Main: Black Currant and Prosecco Sorbet



MAIN COURSES

Fillet of Beef, Potato Fondant, Spinach and Baby Vegetables, Port Reduction

Pan Roasted Sea Bass Fillet, Asparagus and Tarragon Risotto, Braised Baby carrot

Mediterranean Vegetables Feuilletée, Arrabiata sauce

**All Main Courses are accompanied with Vegetables of the Day for the Table*



DESSERT

Crème Brulée, Raspberry Compote

Selection of Cheese and Biscuits

Eton Mess

After dinner: Petits Fours & Coffee

Champagne at Midnight