

THE ELLIOTT

Valentine's Special

Canapes & glass of Prosecco

AMUSE BOUCHE

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Mini prawn cocktail en croute

STARTERS

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Twice baked Wookey Hole cheese soufflé with toasted walnuts

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Pan fried seabass fillet pave, mung bean dahl, parsley puree

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Beef filet carpaccio, freshly grated parmesan, caper berries, balsamic, croutons
& mizuna leaves

MAIN COURSE

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12 hours braised pork belly, potato fondant, beetroot textures, broccoli,
& rose veal jus

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Pan roast Filet of hake, capers & dill crushed potatoes, cauliflower, confit cherry
tomato, brown butter & lemon sauce

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Spinach & garlic stuffed pouched chicken roulade, mashed potatoes, deep fried
leek, baby carrots & pak choi

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Crispy fried homemade gnocchi, pumpkin volute, wild mushroom fricassee &
crumbled smoked goat cheese

DESSERT

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Chocolate crème Brule, with homemade biscuits

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Sticky toffee pudding with toffee sauce & pistachio ice-cream

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Classic affogato with vanilla ice cream, espresso coffee, shaved chocolate &
toasted hazelnut