

# THE ELIOTT

## CHRISTMAS DAY DINNER MENU

### STARTER

#### Leek & Potato Soup

crispy leeks & sourdough Tullie (1a,14,v)

#### Caramelised red onion tart tatin

whipped goat cheese topped off with micro herbs (1a,4,7,v)

#### Cured dry aged beef carpaccio

served with pickled baby vegetables (11,14)

#### Lobster & Salmon Ravioli

served in a dill burnt butter sauce (1a,4,5,7,8)

3 Course Meal  
& Welcome  
Drink  
£80 pps

### MAIN COURSE

#### Traditional Turkey & Ham

Thyme roasted turkey, honey mustard ham, herb stuffing served with braised carrots, sprouts, maple parsnips, buttery mash, duck fat roasted potatoes finished with mulled wine sauce (1a,4,7,9,11,14)

#### Fillet of beef

pomme anna and wild mushroom served with a rich red wine jus (4,14)

#### Escalope of wild Sea bass

with sautéed smoked bacon, red chicory, runner beans and red wine sauce (1a,7,14)

#### Wild mushroom Risotto

served with caramelized pear and leeks (4,14,v)

### DESSERT

#### Christmas Pudding

Traditional Christmas pudding served with rum infused custard (1a,1b,3,7,14,v)

#### Selection of Farmhouse cheeses

a selection of British and French cheeses, chutney grapes and crackers (1a,4,14,v)

#### Forest fruit and chocolate tart

served with baileys cream (1a,4,7,14,v)

#### Allergen Guide

Allergen Guide 1 Cereal 1a Wheat 1b Rye 1c Barley 1d Oats 2 Peanuts 3. Nuts 3a Almonds 3b Brazil Nuts 3c Cashews 3d Hazelnuts 3e Macadamia 3f Pecan 3g Pistachio 3h Walnuts 4 Dairy 5 Crustaceans 6. Mollusc 7. Eggs 8. Fish 9. Celery 10. Lupin 11. Mustard 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide V. Vegetarian