

# THE ELIOTT CHRISTMAS EVE MENU

3 Course Meal  
& Welcome  
Drink

£70 pps

## STARTER

Spiced parsnip & carrot velouté  
served with crispy leeks and sourdough tuile (1a,14,v)

Cured dry aged beef carpaccio  
served with pickled baby vegetables (11,14)

Camembert en-croute  
served with ripe figs and herbs (1a,4,7,v)

## MAIN COURSE

Lamb French rack pistachio & herb crust  
served with potato dauphinoise, glazed carrots topped off with lamb jus.  
(4,11,14)

Roasted Butternut squash  
topped with a medley of vegetables, crumbled feta cheese topped off with fresh herbs  
(4,14, v)

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

Salmon papillote  
served with asparagus, heritage courgettes & potato dauphinoise.  
(4,8,14)

## 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