

# THE ELLIOTT

## NEW YEAR EVE

### MENU

5 Course Meal & Welcome Drink £99 pps



#### Red Prawn Bisque

served with pickled baby carrot (1a,5,14)

or

#### Winter Salad

smoked duck breast, beetroot, blackberry & hazelnut  
(Mock duck available for vegetarians) (3d,14)



#### Grilled Avocado

pico de gallo tomato, crumbled feta cheese & sunflower seed pesto (3,4,14,V)



#### Champagne & Redberry Sorbet



#### Black Cod

burnt butter & caper sauce, morrell mushrooms sweet potato croquette (1a,4,7,14)

or

#### Venison Loin

pan seared foie gras pommes anna in a rich mushroom & red wine jus. (14)

or

#### Conchiglie Roquefort

Conchiglie pasta filled with Roquefort, pear & creamy champagne sauce (1a,4,14)



#### Calvados Apples

Calvados apple tart tatin, lemon ice cream (1a,4,7)

or

#### Baileys White Chocolate Cheesecake

cookie crumble, vanilla & baileys crème anglaise (1a,4,7,14)

#### 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