

THE ELIOTT

CHRISTMAS EVE MENU

STARTERS

BOUILLABAISSE

*Mussels, crayfish, seabass, rich tomato sauce, & herb brioche
(1a, 4, 5, 6, 7)*

MELON & HAM

Ham cigars, melon compote & sherry balsamic reduction (14)

PARMESAN BROCCOLI

Beer battered, red pepper pesto & parmesan (1a, 4, V)

MAINS

BEEF TENDERLOIN

*Glazed baby carrots, pommes puree, braised leeks &
sherry demi glaze sauce (4, 10, 14)*

DOVER SOLE

Capers & black olives salsa & grilled asparagus (7, 14)

RAVIOLO

*Burrata, braised cherry tomato, crispy leek & tomato salsa
(1a, 4, 7, 14)*

DESSERT

CHRISTMAS PUDDING

*Traditional Christmas pudding served with rum infused
custard (1a, 3h, 4)*

FESTIVE PANNACOTTA

*Infused with cinnamon & star anis, red berry sorbet
& shortbread biscuit (1a, 4, V)*

SELECTION OF FARMHOUSE CHEESES

*selection of British and French cheeses, chutney
grapes and crackers (4, 14)*

3 course meal
& Welcome drink

£75pp

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