

THE ELIOTT

NEW YEARS EVE

5 Course Meal & Welcome drink £110 pp

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 creme anglaise (1a, 4, 7, 14)

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