

THE ELLIOTT

**4 course meal
& Welcome drink**

£90pp

STARTER

CARAMELISED FIG & SHALLOT TARTE TATIN

with puff pastry (1,3,7)

BRIE & CRANBERRY BRUSCHETTA

warm brie topped with tangy cranberry (1,7,8)

PRAWN CARPACCIO

delicate slices with pink grapefruit (2)

MAIN

BEEF WELLINGTON

with mash and green beans wrapped in parma ham (1,3,7,10)

ROAST TURKEY

with traditional festive vegetables (1,3,6,7,8)

SEABASS IN SAFFRON SAUCE

with roasted potatoes and seasonal vegetables (1,4,7)

GYOZA VERDE

served with vegetables (1,6,11)

SHARING BOARD

SELECTION OF FINE CHEESES (7,8)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

served with brandy sauce (1,3,7,8)

CHOCOLATE TART

with vanilla ice cream (VE,GF)

RED WINE POACHED PEAR

with lotus biscuit and whip cream (1,3,7)

Allergen Guide

1. Cereal 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Dairy 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulphur dioxide 13. Lupin 14. Molluscs V. Vegan VG. Vegetarian GF. Gluten Free