



Elsworth Kitchen

Christmas Menu

27th Nov - 23rd Dec

Lunch 2 course - £22.00, 3 course - £27.00

Evening 3 course only - £29.50 per person

STARTERS

Roasted Butternut Squash & Sage Veloute
Toasted Pumpkin Seeds (DF/GF)

Smoked Salmon, Cream Cheese & Chive Roulade
Shaved Fennel, Pomegranate & Tangerine Salad (GF)

Ham Hock & Black Pudding Terrine
Plum Chutney, Apple Salad & Mustard Dressing (DF/GF)

Golden Beetroot & Cheddar Cheese Tartlet
Piccalilli & Baby Watercress (Vegan Cheese) (DF)

MAINS

Herb Crusted Cod Fillet
Citrus Crushed Potatoes, Cabbage & Salsa Verde (GF)

Chicken Breast Filled with a Chestnut, Sage & Apricot Stuffing
Roasted Root Vegetables, Potatoes & Cranberry Jus (DF)

Ale Braised Beef Short Rib
Dauphinoise Potatoes, Glazed Heritage Carrots & Beef Gravy (GF)

Wild Mushroom & Jerusalem Artichoke Fricassee
Pearl Barley & Mushroom Bisque (DF)

DESSERTS

Christmas Infused Panna Cotta
Cranberry & Orange Compote, Shortbread Biscuits

Chocolate Mille-Feuille
Rich Chocolate Ganache Layered with Crisp Pastry, White Chocolate Bon Bon

Warm Apple, Cranberry & Cinnamon Parcel
Vanilla Cream (GF/GF)

Poached Pear in Spiced Red Wine
Vanilla Ice Cream, Mulled Wine Jelly (GF)

Add a Cheese Board with Quince, Chutney & Crackers for an extra £5.00 per person

£5 deposit per person on booking. Pre-order only.

Refunds will be provided subject to the change of government guidelines & restrictions