ELITE BISTRO

Festive Party Menu 2022

3 COURSES £45 | 2 COURSES £37

FOR GROUPS OF 9 OR MORE

SNACKS

Gordal olives + £4 *{ Fino Sherry }*

Fried and salted Valencian almonds + £3.5 *{ Fino Sherry }*

Devils on horseback with smoked garlic honey + £6

STARTERS

Salad of fresh pear *{ Bourgogne Blanc }*
sticky walnuts, endive, pickled celery and chives

Confit Jerusalem artichoke *{ Semillon/Muscat/Gewürztraminer }*
smoky tea-soaked raisins, toasted pine nut and lemon dressing

Roasted beetroot salad *{ Monastrell Rosato }*
spiced pumpkin seeds and sticky walnuts

MAINS

Crispy-fried rabbit leg + £4
roast pickled plum, neep mash, ponzu, shallot and chive dressing

Braised featherblade of beef
black garlic and gherkin ketchup, truffle and parmesan chips, red wine sauce

Pan-fried cod loin
king oyster mushroom, sage and onion risotto, brown shrimp and salted lemon

Crispy seitan with hoisin glaze
poached salsify, white cabbage and coriander salad, sweet chestnut purée

Roast turkey breast
sprouts and bacon, creamed parsnip, roast potatoes, crispy stuffing and cranberry sauce

SIDES

Truffle and parmesan chips + £5.5

Roast potatoes + £4.5

Purple carrots roasted with smoked garlic honey, puffed wild rice + £4.5

Red cabbage braised with mulling spices +£4.5

Long stem broccoli with sweet mustard dressing and toasted hazelnuts + £6

SWEETS

Vanilla crème brûlée

Christmas pudding
orange marmalade and brandy sauce

Chocolate 'Oblivion'
mint choc-chip ice cream, dark chocolate sauce

Baked vanilla yoghurt
with spiced blackberry and vodka 'slushy', fresh mint

Honeycomb ice cream
dark chocolate sauce and a wedge of honeycomb

We cook with all allergens in our kitchen, please ask a member of out team and they will be happy to assist. All ingredients subject to availability

stickywalnut

BURNT TRUFFLE

HISPI

WRECKFISH
BISTRO

PINION

KALA