

3 COURSE MENU

2 courses £29.95 | 3 courses £38.95

STARTERS

Grilled artichokes, chickpea, carrot, chilli & pomegranate salad, avocado houmous (vg)

Calamari fritti, dill aioli, lemon wedge

Salt cod brandade au gratin, topped with Parmesan & served with crusty bread Fried goat cheese gougères, fig & marsala chutney

King prawns in garlic, herbs and creamy tomato sauce, grilled sourdough
Game terrine, beetroot & orange, toasted brioche
Butternut squash & chilli soup served with fresh focaccia

MAINS

Turkey, seasonal roasted vegetables, pigs in blankets, roasted new potatoes, stuffing

Beef bourguignon with pearl onions, lardons, button mushrooms served with pomme pureè

Roasted chicken supreme, parsley, garlic & preserved lemon gremolata, Albufera sauce, wild mushrooms fricassee, thick cut chips

Slow cooked pork belly, creamed sprouts, mustard sauce, pomme puree Cod loin & king prawn tandoori, mango, chilli & avocado chopped salad, Jasmine rice, bhaji & mint yoghurt

St. Elli's fish & chips, mushy peas & tartare sauce
Gnocchi a L'Alsacienne with butternut squash and shitake mushrooms (v) (vg)

DESSERTS

Panettone & butter pudding, vanilla custard
Pear & ginger tart tatin
Traditional Christmas pudding, brandy sauce
Green apple sorbet (vg)