

FUNCTION SUITE MENU 2 courses 36.95 | 3 courses 44.95

STARTERS

Pressed ham hock terrine, piccalilli, focaccia

Sardines on foccacia, grilled courgette & red pepper salsa

Golden beetroot & radish carpaccio, miso dressing, crispy cashews, focaccia crackers (vg)

Steamed mussels, tomato sauce & touch of cream, fresh chilli, garlic, herbs & focaccia

Caprese with fresh tomato, fior di latte mozarella, focaccia & home made pesto (v)

MAINS

Supreme of chicken, aubergine caponata, pressed potatoes pavé

Pan fried duck breast, parsnip puree, rainbow carrots, grilled bok choy, sticky plum sauce

Bouillabaise Provencal fish stew with salmon, mussels, king prawns, garlic & fennel rouille

St.Elli's ox cheek & short rib burger, Provolone cheese, seeded bun, mayonaise verde & chips

Harissa cauliflower steak, salsa verde, white bean puree, roasted celeriac fondant (vg)

St.Elli's fish & chips, chunky dill tartare, mashed marrowfat peas

DESSERTS

Pistachio tiramisu, Zabaglione gelato
Passion fruit posset, lavender shortbread
Chocolate tart, strawberry cremeaux
Assorted home made gelato or sorbet