

ELITE BISTRO

GROUP FESTIVE MENU A

3 COURSES £52 | 2 COURSES £47

Please note: ingredients are subject to availability and suitable replacements may be introduced. The team may be in touch with you before the booking to request a pre-order, or to confirm any substitutions.

FOR THE TABLE	Rosemary and thyme focaccia, olive oil, sea salt
STARTERS	<p>Chicken liver pâté farmhouse chutney, wholemeal sourdough toast</p> <p>Gin-cured chalk stream trout pomelo and endive salad, sour cream, chive oil</p> <p>Duroc pig's cheek caramelised apple puree, hazelnut, parsley and caper dressing</p>
MAINS	<p>Confit duck leg port-braised red cabbage, parsnip purée, Madeira and prune sausage, pickled walnut</p> <p>Halibut filet pak choi, crispy enoki mushrooms, black noodles, caramelised celeriac broth, toasted nori</p> <p>Pan-roasted cauliflower with sumac butterbean mash, green chilli and salted lemon dressing, toasted almonds</p> <p>Turkey breast crispy pork and apricot stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce</p>
SIDES	<p>Truffle and Parmesan chips +£5.5</p> <p>Red cabbage braised with port and mulling spices +£4.5</p> <p>Roasted carrots with smoked garlic honey +£5.5</p>
DESSERTS	<p>Vanilla crème brûlée</p> <p>Christmas pudding brandy sauce, orange marmalade</p> <p>Chocolate 'Oblivion' mint choc-chip ice cream, dark chocolate sauce</p> <p>Baked vanilla yoghurt spiced apple compote, cinnamon palmier</p>
TO FINISH	Caramelised white chocolate, salted lime and almond fudge

ELITE BISTRO

GROUP FESTIVE MENU B

3 COURSES £47 | 2 COURSES £42

Please note: ingredients are subject to availability and suitable replacements may be introduced. The team may be in touch with you before the booking to request a pre-order, or to confirm any substitutions.

FOR THE TABLE	Rosemary and thyme focaccia, olive oil, sea salt
STARTERS	<p>Chicken liver pâté farmhouse chutney, wholemeal sourdough toast</p> <p>Truffled Jerusalem artichoke and Welsh rarebit on brioche toast pear and horseradish relish</p> <p>Butternut squash roasted with baharat spice hazelnut cream, pickled cucumber and dill</p>
MAINS	<p>Pan-fried filet of cod creamed potato, long-stem broccoli, parsley sauce</p> <p>Turkey breast crispy pork and apricot stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce</p> <p>Pan-roasted cauliflower with sumac butterbean mash, green chilli and salted lemon dressing, toasted almonds</p>
SIDES	<p>Truffle and Parmesan chips +£5.5</p> <p>Red cabbage braised with port and mulling spices +£4.5</p> <p>Roasted carrots with smoked garlic honey +£5.5</p>
DESSERTS	<p>Vanilla crème brûlée</p> <p>Christmas pudding brandy sauce, orange marmalade</p> <p>Honeycomb ice cream dark chocolate sauce and a wedge of honeycomb</p>
TO FINISH	Caramelised white chocolate, salted lime and almond fudge