Elmbank

Festive DINING

2 Course
£25.50
Per person

3 Course
£35
Per person

STARTERS

Roast Cauliflower Soup
Truffle velouté, cauliflower crumb (ve)

Duck and Orange Paté
Red onion marmalade and toasted sourdough bread

Trio of Melon
Mint oil and raspberry coulis (ve)

MAINS

Roast Turkey
Sage, onion & cranberry stuffing, served with roast vegetables, roast potatoes, pigs in blankets, Yorkshire pudding, and rich gravy

Braised Blade of Beef
With seasonal vegetables, roast potatoes, Yorkshire pudding and rich gravy

Beetroot and Mushroom Wellington
With seasonal roast vegetables, potato gratin, and rich pan jus (ve)

DESSERTS

Steamed Christmas Pudding
With rum sauce (ve)

Chocolate Delice
Caramel sauce, honeycomb and popping candy (ve)

Raspberry and White Chocolate Cheesecake
With black cherry compote

(ve) vegan
If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal.
A 12.5% discretionary service charge will be added to your bill.