



ELITE  
BISTRÒ

Festive Party Menu 2022

3 COURSES £45 | 2 COURSES £37

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SNACKS

Gordal olives + £4

Fried and salted Valencian almonds + £3,5

Devils on horseback with smoked garlic honey + £6

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STARTERS

Miso-glazed pear tart

Gorgonzola, walnuts, endive and chives

Sticky belly bacon

parsnip purée, sesame dukkah spice

Maple-cured salmon

caramelised lemon and mustard yoghurt, pickled celery

Chicken liver pâté

farmhouse chutney, wholemeal sourdough toast

Confit Jerusalem artichoke

smoky tea-soaked raisins, toasted pine nut and lemon dressing

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MAINS

Crispy-fried duck leg

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

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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

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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



*stickywalnut*

BURNT  
TRUFFLE

HISPI

WRECKFISH  
BISTRO

PINION

KALA