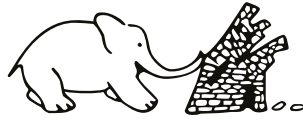




# ELEPHANT & CASTLE



*\*All of our Meat and Dairy is British and Red Tractor Certified\**



## Christmas Set Menu 2022

**2 Course £23.95**

**3 Course £28.95**

### *Starter*

#### **Smoked Haddock Fishcake**

*Two smoked haddock Fishcakes, Sweet Chilli Sauce and Rocket*

#### **Ham Hock Terrine**

*Slow cooked Ham Hock Terrine, Toasted Sourdough and Spiced Apple Chutney*

#### **Spicy Chicken Wings**

*Spicy Chicken Wings, Celery Sticks & Blue Cheese Dressing*

#### **Hummus (V)**

*Served with a Coriander & Garlic Naan Bread, Carrots, Cucumber and Black Olives*

#### **Roasted Tomato and Basil Soup (V)**

*Served with Toasted Sourdough*

### *Mains*

#### **Roast Turkey Breast**

*British reared Turkey, Thyme Roasted Potatoes, Pig in Blanket, Yorkshire Pudding, Winter Vegetables, Buttered Sprouts, Red Wine Turkey Gravy and Stuffing*

#### **Pan Fried Salmon \*£5 Supplement\***

*Pan Fried Scottish Sourced Salmon*

*Crushed New Potatoes & Winter Roasted Vegetables Dressed with a Lemon and Caper sauce*

#### **The Christmas Burger**

*A Handmade Pork and Beef Patty topped with Breaded Brie seasonal tomato chutney and Hand-Cut Fries*

#### **Ratatouille Tartlet (V)**

*Thinly sliced vegetables served in a pastry case with a homemade tomato relish and melted goats cheese. Accompanied by thyme roasted potatoes and seasonal roasted vegetables*

#### **Tomato Spaghetti (V)**

*Spaghetti Pasta with Goats Cheese, Black Olives, Capers and our House Tomato Sauce*

### *Dessert*

#### **Christmas Pudding (V)**

*Classic Christmas Pudding, Brandy Ice Cream and Crème Anglaise*

#### **Warm Chocolate Brownie (V)**

*Homemade Chocolate Brownie, Pistachio Ice Cream and Raspberries*

#### **Salted Caramel Cheesecake**

*New York Style Baked Cheesecake Dressed with salted caramel sauce*

#### **Hot Fudge Sundae**

*Vanilla ice cream topped with hot fudge sauce, freshly whipped cream & toasted hazelnuts*



\*All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the allergen booklets readily available outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries.\*

