

ELFORDLEIGH

stay · play · relax · celebrate

Table d'hôte

Served daily between 6.00pm – 8.45pm

Starters

Freshly Prepared Home-Made Soup

Served with a warm Crusty Roll

Hot Smoked Salmon Sushi Salad

Wasabi and avocado mayonnaise

Chargrilled Vegetable Tart

Vegan feta, rocket and pesto

Ham Hock, Chicken and Apricot Terrine

Sweet toast, mustard pickle and baby leaf

Woodland Mushroom Pate

Crunchy Vegetable Salad and warm tomato bread

Main Courses

Crispy Belly Pork and Black Pudding

Creamed celeriac, wilted greens and apple compote with thatcher's gold sauce

Braised Beef Short Rib in Coca Cola

Bourbon glaze, horseradish mash and vine cherry tomatoes

Local Hake from the Barbican

Fennel and citrus fruit salsa, new potato wedges and fine beans

Breast of Chicken

On a wild mushroom and spinach tagliatelle with truffle scented greens

Lentil and Sweet Potato Garden Pie (V)

Fresh seasonal vegetables

Sirloin Steak 8oz *

Add Peppercorn Sauce £2.00

Chunky fries, beef tomato, portobello mushroom, garlic butter and onion rings

Desserts

Vanilla and Nutella Cheesecake

Toasted Hazelnut crumble and dark chocolate sauce

A selection of 2 local Cheeses

Grapes, chutney and biscuits

Home-Made Sticky Date Pudding

Salted Caramel Ice Cream

Freshly Prepared Chocolate Fondant

Honeycomb, white chocolate ice cream

Black Forest Cherry and Brownie Sundae

A Trio of Locally Made Ice Creams

2 courses £33.00

3 courses £42.00

*£5.00 Supplement

If you have any allergies or dietary requirements please speak to a member of staff