

PUB & BAKEHOUSE

*The*  
**ELEPHANT**

EST. 1934

**WOOLTON  
WONDERLAND**

*Festive Season 2018*





# FESTIVE MENU



**TWO COURSE – £19.95 | THREE COURSE – £24.95**

*Available throughout December. Two courses available 12noon – 4pm only.*

## ◇◇◇ STARTERS ◇◇◇

### **SPICED BUTTERNUT SOUP** V N

Feta, walnut, coriander.

### **CHICKEN LIVER PÂTÉ**

Red onion marmalade, sourdough toast.

### **STILTON & TOASTED HAZELNUTS** V N

Puy lentils, edamame, hazelnut dressing.

### **BETROOT & DILL CURED SALMON**

Shaved fennel, lime mascarpone & beetroot.

## ◇◇◇ MAINS ◇◇◇

### **ROAST CHESHIRE TURKEY**

Seasonal stuffing, pigs in blankets, turkey gravy.

### **CASHEW, CHESTNUT MUSHROOM & SAGE NUT ROAST** V N

Parsnip, blue cheese, fresh herbs.

*Both roasts served with roast potatoes, roasted roots, caramelised sprouts & shallots, bread sauce, gravy.*

### **BEEF BOURGUIGNON WITH WHIPPED POTATO**

Slow braised beef, kale, smoked pancetta, baby onions, red wine sauce.

### **PAN SEARED SEA BASS, SPICED CHICKPEAS & CAULIFLOWER**

Giant couscous, chilli, honey, soy, tossed greens, toasted cashews.

## ◇◇◇ PUDDING ◇◇◇

### **STICKY TOFFEE PUDDING**

Clotted cream ice cream, butterscotch sauce.

### **BAKED VANILLA CHEESECAKE**

Fresh berries, honey syrup.

### **CHOCOLATE & CLEMENTINE MOUSSE**

Salted caramel, orange sorbet.

### **CHEESEBOARD**

Selection of local cheeses, winter chutney, crackers.

### **FESTIVE BUFFET**

**FROM £20 PER PERSON**

Seasonal favourites  
for larger groups.

### **CHRISTMAS DAY MENU**

**3 COURSES – £65 PER PERSON**

**5 COURSES – £80 PER PERSON**

Get together for christmas  
at The Elephant

### **NYE AT THE ELEPHANT**

**£70 PER PERSON**

Our biggest night of the year.  
Includes entry, Prosecco  
reception, four course dinner  
& fireworks.

V Vegetarian dishes. N Contains Nuts. VB Vegan dishes.

**Food Allergies & Intolerances** – Please ask your server about the ingredients in your meal when you are making your order. Thank you.



# FESTIVE BUFFET

FROM £20 PER PERSON



## SPICED ROASTED CAULIFLOWER **VE**

Pomegranate molasses, tzatziki.

## SESAME SWEET POTATO FALAFEL **VE**

Tahini yoghurt, coriander & flat parsley.

## HUMMUS & POMEGRANATE **VE**

Coriander oil, harissa, nigella seeds & flatbread.

## BEER BATTERED HADDOCK GOUJONS

Tartare sauce.

## SPICED TURKEY TENDERS

Cranberry aioli.

## STICKY CHIPOLATAS

Honey & Pommery mustard glaze.

## VEGGIE BLACK PUDDING FRITTERS **VE**

Apple & cider sauce.

## LAMB KOFTAS

Mint yoghurt, coriander, pomegranate, fennel, rose harissa.

## CURED MEATS & CHEESES

Fresh bread, chutneys & pickles.

## ROASTED BEETS, ORANGE **VE** & TOASTED HAZELNUT SALAD

Fresh bread, chutneys & pickles.



**V** Vegetarian dishes. **N** Contains Nuts. **VE** Vegan dishes.

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