

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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