

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.

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

Shaved fennel, lime mascarpone & beetroot.

### **CHICKEN LIVER PÂTÉ**

Red onion marmalade, sourdough toast.

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

Puy lentils, edamame, hazelnut dressing.

## ◆◆◆ 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** **N**

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.

**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**

*Minimum number of guests apply.*



## **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 & TOASTED HAZELNUTS** **VE N**

Rosemary & balsamic roasted beets, vegan crème fraîche.



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

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# KEY DATES

## WHAT'S ON THIS FESTIVE SEASON AT THE ELEPHANT

26th October

### **HALLOWEEN**

Disco, fancy dress, DJ.

5th November

### **BONFIRE NIGHT**

Fireworks, live music, outdoor bar.

24th November

### **CHRISTMAS LIGHTS**

Switch on with brass band, snow, outdoor bar.

1st December

### **CHRISTMAS MARKETS**

Festive stalls, live music, outdoor bar.

26th December

### **BOXING NIGHT**

Disco & DJ.

31st December

### **NEW YEAR'S EVE**

DJ, bagpipes, fireworks.

Monday 31st December | 7pm – Late

## **NEW YEAR'S EVE VILLAGE PARTY**

**LIVE DJ, BAGPIPES AND FIREWORKS.**

**SET DINNER MENU – £70 PER PERSON**

**BAR TICKETS – £20 PER PERSON**

*Get in touch to book now!*



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You can also follow us on Instagram @theelephantpub for all the latest news.