

EVENING A LA CARTE MENU

STARTERS

* *

HOMEMADE BUTTERNUT SQUASH AND SAGE SOUP (v)

Topped with Crème Fraiche. £5.15
*Pinot Grigio delle Venezie, San Floriano - £17.95

*

GOATS CHEESE, GOLDEN BEETROOT AND ASPARAGUS SALAD (v)

Served with Citrus Dressing. £7.25
*Pinot Grigio delle Venezie, San Floriano - £17.95

*

CHICKEN LIVER PATÉ

With Toasted Brioche and Red Onion Marmalade. £5.95
*Nobilo Southern Rivers Sauvignon Blanc - £21.00

**



EVENING A LA CARTE MENU

MAIN COURSE

**

CHAR-GRILLED FILLET STEAK

With Potato Fondant, Wild Mushrooms, Tossed Green Beans and Sauce Diana. £24.95 *Berri Estates Shiraz - £15.95

SEARED SCOTTISH SALMON

Served with Wilted Greens and Sauce Vierge. £18.95 *Berri Estates Chardonnay - £16.95

PAN FRIED SUPREME OF CHICKEN BREAST

With Sweet Potato Mash and Pan Juices. £16.95
*Berri Estates Unoaked Chardonnay - £15.95

MEDITERRANEAN VEGETABLE TOWER (v)

With a Wild Rocket Salad and Red Pepper Sauce. £16.95
*Berri Estates Unoaked Chardonnay - £15.95

**



EVENING A LA CARTE MENU

SWEETS

**

RASPBERRY BRÛLÉE

With Handmade Shortbread. £5.95
*Tierra Merlot, Maule Valley - £14.95

*

MANGO AND CHOCOLATE MOUSSE

Served with a Vanilla Anglaise. *£5.95 £6.95*

*

APPLE AND BLACKBERRY CRUMBLE

Served with Fresh Fruit Garnish and Raspberry Coulis. £5.95
*Tierra Merlot, Maule Valley - £14.95

*

.



SIDE ORDERS

HAND CUT CHIPS

Fat Cut from Maris Piper Potatoes, Seasoned With Maldon Salt £2.95

*

SEASONAL VEGETABLES

Selection of Seasonal Vegetables with Salted Butter and Herbs £2.95

*

ELUDE SALAD

Selection of Mixed Herb Leaves, Tomatoes, Onions, and House Dressing £2.95

....

TO FINISH

ELUDE CHEESEBOARD WITH BISCUITS

Selection of European Cheeses (w) Celery, Grapes, Biscuits and Homemade Chutney. £6.95

* Selected Port (available by the glass).

*

ELLUSION CHAMPAGNE COCKTAIL

Elude's signature Champagne Cocktail, served with individually wrapped Handmade Chocolate. £12.95

• • • • •