

3 COURSE FESTIVE MENU

A CHRISTMAS CELEBRATION AS UNIQUE AS YOU ARE...

£24.95 PER PERSON – ADVANCE RESERVATIONS ONLY TO BOOK NOW CALL (0151) 227 3882 OR VISIT WWW.ELUDELIVERPOOL.COM

Fresh Homemade Soup of the Day

Served with Croutons.

Ham Hock Terrine

Served with Crostinis and Fresh Herbs.

Local Potted Shrimp

Served with Crusty Bread, Crostinis and Mixed Leaves.

Smoked Salmon and Petis Pois Pudding

Served with Pea Shoots and Beetroot Salad



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Roast Turkey Crown Dinner

Served with Roast Potatoes, Carrot and Swede Mash, Braised Red Cabbage, Creamed Savoy Cabbage, Cranberry Chutney, Stuffing and Jus.

Rolled Slow Cooked Belly of British Pork

Served with Nuts, Raisins, Sausage Meat and Spices, Apple Compot, Cauliflower Puree, Roast Potatoes and Jus.

Pan Fried Oak Smoked Salmon Fillet

Served with Potato Gratin, Creamed Baby Spinach, Cherry Tomato and Lemon Oil.

Roasted Butternut Squash (V)

Filled with Quorn Mince, Red Currants, Cranberries and Goats Cheese served with Creamed Greens.

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Traditional Bread and Butter Pudding

Topped with lashings of Vanilla Ice Cream and Fresh Winter Fruits.

Traditional Christmas Pudding

With Brandy Crème Anglaise and Fresh Winter Fruits.

Creme Brulee

Served with Handmade Shortbread, Fresh Fruits and Coulis.

Winter Berry Compot

Served in a glass with Vanilla and Honey Cream, Crushed Biscuit and Topped with Fresh Fruit.