



ELUDE
BAR | RESTAURANT

EXAMPLE FINE DINING MENU

CELEBRATE WITH STYLE AND SOPHISITICATION AT LIVERPOOL'S BEST KEPT SECRET

Entrées

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HOME MADE CREAM OF BROCCOLI SOUP WITH STILTON & HERBED CEP CRISPS

*

CONFIT OF DUCK, CHICKEN & PINK PEPPERCORN PARFAIT WITH WARMED
BRIOCHE TOASTS, ROSEMARY & ONION JAM

*

TITAN OF WATERMELON, BLOOD ORANGES, ROASTED FIGS WITH A
POMEGRANATE DRESSING

*

BAKED FIELD MUSHROOMS FILLED WITH SAUTÏED ASPARAGUS & SUN BLUSHED
VINE TOMATOES, ROCKET & AGED BALSAMIC

*

TARTLET OF SMOKED HADDOCK & GRUYERE WITH A ROCKET & CRACKED PEPPER
SALAD, WITH BEETROOT & FENNEL

To Follow

**

OVEN BAKED TRANCHE OF SALMON 'EN CROUTE' WITH A CRAB & GINGER
MOUSSE & ROAST RED PEPPER BEURRE BLANC

*

POT ROASTED SHANK OF WELSH LAMB, WITH ORANGE & ROSEMARY, OVER
CAMELISED ONION MASH & A VANILLA & CIDER JUS

*

GOOSNARGH CORN FED CHICKEN SUPREME, WITH A APRICOT & STILTON
DRESSING, BRAISED CHERRY TOMATOES & ROASTED FENNEL

15 PORTER ST, DOCKLANDS, LIVERPOOL, L3 7BL
TEL: 0151 227 3882 FAX: 0151 203 6538
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*
POACHED LEEK, ROAST BEETROOT & SHROPSHIRE BLUE TARTLET WITH ROCKET &
PICKLED CUCUMBER SALAD & A RASPBERRY VINAIGRETTE

*
SLOW ROASTED LOIN OF PORK ON CARAMELISED APPLES SEEPED IN ARMAGNAC,
WITH LEMON CRUSHED POTATO CAKE &
A PEAR & GINGER SAUCE

To Finish

**

WARMED OVEN ROASTED FRESH FIG S POACHED IN PORT & SET UPON SWEET
PASTRY WITH A VANILLA POD VANILLA ICE CREAM

*

TRADITIONAL WARMED FRENCH CREPES
WITH MASCARPONE MOUSSE & CHOCOLATE SAUCE

*

PASSION FRUIT & PEAR MILLE FEUILLE
WITH A COINTREAU CHANTILLY CREAM & STRAWBERRY & GIN SAUCE

*

CHOCOLATE MOCHA MOUSSE
WITH A CHILLED CREAM TOPPING & CHOCOLATE SHAVINGS

*

APRICOT & MINT COLD SET CHEESECAKE
WITH SWEETENED BLACK CURRENT & MINT COULIS

**

CALL US NOW FOR A CUSTOMISED QUOTE AND MENU OPTIONS
(0151) 227 3882
