



SET MENU A

EVENING MENU FOR 30 PEOPLE UPWARDS AT £24.95 PER PERSON

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STARTERS

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VELOUTÉ of SPRING PEAS (v)
Goats Cheese Beignet, Coriander Cress.

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CURED DUCK HAM and SEARED SCALLOP

Crackling Crumb, Pickled Cucumber Geleé,
Pistachio Crumble, Plum 'Caramel'.

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CHICKEN LIVER PARFAIT

Hazelnut Butter, Dried Garlic, Toasted Brioche,
Plum 'Tapenade', Pickled Quails Egg.

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ELUDE
BAR | RESTAURANT

MAIN COURSE

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AGED BEEF RIBEYE

Potato Croquette, Tomato 'Concasse', Pan Jus,
Pickled Girolles, Roasted Shallot Cream.

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HAM HOCK TORTELLINI

Sweetcorn Espuma, Asparagus,
Crackling Crumbs, Smoked Bacon and Chive Cream.

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SEARED ALDER SMOKED SALMON PAVE

Crab Meat, Apple, and Celeriac Remoulade,
Chilled Pea Jus, Shellfish Mayonnaise.

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ROAST ASPARAGUS & SALSIFY

Potato Croquette, Pickled Girolles, Brown Bread
Dried Garlic, 'Curried' Hollandaise.

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SWEETS

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CHOCOLATE and GINGER MOUSSE

White Chocolate Mille Feuille, Vanilla Ice Cream.

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AMARETTO PANNA COTTA

Pannetone Wafer, Cranberry Coulis.

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PISTACHIO CRUMBLE CAKE

Plum Caramel, Creme Angaise.

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FOR RESERVATIONS CALL (0151) 227 3882

ALL OF OUR FOOD IS PREPARED FRESHLY, TO ORDER. FOR GROUPS OF 20 OR MORE, WE ASK THAT GUESTS PRE-ORDER IN ADVANCE WHEREVER POSSIBLE TO ENSURE A QUICK AND EFFICIENT SERVICE. SOME DISHES MAY CONTAIN TRACES OF NUTS. PLEASE CONTACT US IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS. ELUDE'S TOTAL SEATED CAPACITY FOR FORMAL DINING IS 55.