



ELUDE  
BAR | RESTAURANT

## SET MENU B

EVENING MENU FOR 30 PEOPLE UPWARDS AT £29.95 PER PERSON

---

### STARTERS

\*\*

#### VELOUTÉ of SPRING PEAS (v)

Goats Cheese Beignet, Coriander Cress,  
Ham Hock Tortellini (Optional).

\*

#### CURED DUCK HAM and SEARED SCALLOP

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

\*

#### CHICKEN LIVER PARFAIT

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

\*

#### PEPPER SEARED TUNA 'NIÇOISE'

Confit Pork Belly, Cherry Tomato 'Concasse',  
Pickled Quails Egg, Niçoise Olives.

\*\*

---



**ELUDE**  
BAR | RESTAURANT

---

## MAIN COURSE

\*\*

### **FILLET of BEEF in BOURBON GLAZE**

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

\*

### **RUMP of LAMB**

Confit Shoulder, Pea Puree, Potato Croquette,  
Pan Jus, Caper and Pea Stock.

\*

### **SEARED ALDER SMOKED SALMON**

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

\*

### **ROAST FORMBY ASPARAGUS & SALSIFY (v)**

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

\*\*

---

EVENING MENU FOR 30 PEOPLE UPWARDS AT £29.95 PER PERSON

---



---

## SWEETS

\*\*

### CHOCOLATE and GINGER MOUSSE

White Chocolate Mille Feuille, Vanilla Ice Cream.

\*

### AMARETTO PANNA COTTA

Pannetone Wafer, Cranberry Coulis.

\*

### PISTACHIO CRUMBLE CAKE

Plum Caramel, Creme Angaise.

\*\*

---

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 DIETRY REQUIREMENTS. ELUDE'S TOTAL SEATED CAPACITY FOR FORMAL DINING IS 55.

---