



ELUDE
BAR | RESTAURANT

SET MENU B

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Homemade Butternut Squash and Sweet Potato Soup (V)

Freshly made with seasonal ingredients and served with a selection of Warmed Breads

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Pan Fried Chicken Breast

Sat on a bed of Concassed Tomatoes and Apples, a Quinelle Of Garlic Basil Cream Cheese and topped with a Poached Quail's Egg.

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Fillet of Sea Bass

on a Melon, Kiwi and Chilli Salsa topped with a Lime Creme Fraiche.

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10 oz Welsh Highland Rump Steak

Served with Creamed Leeks, Green Beans, Fondant Potato and Jus.

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Roasted Lamb Shank

With Braised Beetroot and Red Cabbage, Sautéed Potatoes and a Red Wine Jus

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Roasted Butternut Squash (V)

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

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Milk Chocolate Crème Brulee
With Crusty Shortbread and a Strawberry Velute

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Baileys and Malteser Parfait
Served with a Caramel Tuille

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Milk Chocolate Cheesecake
Served with Fresh Fruits and Coulis.

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FOR RESERVATIONS CALL (0151) 227 3882
OR VISIT WWW.ELUDELIVERPOOL.COM