

CHRISTMAS AT ELTHAM GPO

3 COURSE SET MENU

Tuck into three divine festive courses. After booking, our team will provide links for your guests in the run up to your party so they are able to select their course options. Easy peasy, we do all the leg work - including dressing the table with Christmas crackers. Just show up in your party best and have a jolly time.

£35 PER GUEST

STARTERS

- Roasted celeriac soup, herb oil, celeriac crisps (gif & pb)
- Baked goats cheese, cranberry & maple glaze, rustic toast (v & gif on request)
- Pulled ham hock croquettes, mustard mayo
- Smoked salmon pâté, pickled cucumber, rye bread (gif on request)

MAINS

- Roast breast of British turkey, roast potatoes, sautéed greens, red cabbage, maple glazed carrot & parsnips, stuffing, pig in blanket, gravy (gif on request)
- Fillet of sea bream, leek, potato & clam chowder, crispy cavolo nero (gif)
- Six hour braised beef, parsnip mash, winter greens, bourguignon gravy (gif)
- Truffled mushroom & spinach Wellington, roast potatoes, sautéed greens, red cabbage, maple glazed carrot & parsnips, gravy (pb)

PUDDINGS

- Christmas pudding, brandy sauce
- Lime & stem ginger cheesecake
- Coastal Cheddar & Colston Bassett Stilton, spiced pear chutney, frozen grapes & biscuits (v)
- Chocolate brownie, vanilla ice cream (gif & pb)

FOR THE TABLE

- Pigs in blankets, £6.5
- Coastal Cheddar cauliflower cheese, (v) £6
- Christmas greens, crispy bacon £5