

The Elvets

Starters

Northumbrian leek and potato soup

cheese gougere

lemon thyme marinated in chicken Caesar salad

anchovies, croutons

country pork and pistachio pate

apple chutney, brioche

Thai style salmon fishcakes

Asian slaw, soy dressing

twice baked cheddar cheese soufflé

apple salad, walnuts

Mains

braised lamb shank

creamed potatoes, Provençal vegetables, basil jus

stonebass fillet

sauté potatoes, samphire, brown shrimp butter

chicken breast wrapped in Bayonne ham

green peppercorn sauce, fondant potato

8 hour braised feather blade of beef

smoked bacon, baby onions, creamed potatoes

wild mushroom gnocchi

cep cream, pine nuts, parsley

Desserts

caramelised lemon tart

raspberry sorbet, raspberries

vanilla crème brûlée

chocolate chip cookies

lemon posset

strawberries, popping candy

warm dark chocolate brownie

salted caramel, vanilla ice-cream

coffee pannacotta

amaretti biscuits, baileys gel

£45.00pp

Please choose one option from each course to create a set menu for all guests.

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.