

# 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 from three options of starter, main and dessert from the menu above.

A pre order will be required from all parties dining from this menu.

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.

