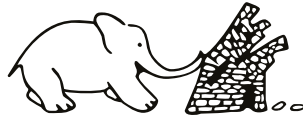




ELEPHANT & CASTLE



Christmas Set Menu 2022

2 Course €32

3 Course €39

Starter

Smoked Haddock Fishcake

Two smoked haddock Fishcakes Served with Sweet Chilli Sauce and Roquette

Ham Hock Terrine

Slow cooked Ham Hock Terrine Served with Toasted Sourdough and Spiced Apple Chutney

Spicy Chicken Wings

Fried Chicken wings tossed in our signature Hot Sauce Served with Blue Cheese Sauce and Celery

Hummus (V)

Served with a Coriander & Garlic Flat Bread, Carrots, Cucumber and Black Olives

Roasted Tomato and Basil Soup (V)

Served with Toasted Sourdough

Mains

Roast Turkey Breast

British reared Turkey Served with Tyme Roasted Potatoes, Pig in Blanket, Yorkshire Puddings, Winter Vegetables, Buttered Sprouts, Red Wine Gravy and Stuffing

Pan Fried Salmon

Pan Fried Scottish Sourced Salmon

Served with crushed New Potatoes & Winter Roasted Vegetables Dressed with a Lemon and Caper sauce

The Christmas Burger

*A Handmade Pork and Beef Patty topped with Breadcr Brie
Served with seasonal tomato chutney and Hand-Cut Fries*

Deconstructed Ratatouille Tartlet (V)

Our take on the traditional French dish. Roasted Courgette, Aubergine, Red Peppers, Yellow Peppers, Butternut Squash and Shallots topped with melted Goats Cheese Served with Tyme Roasted Potatoes and Winter Vegetables

Rich Tomato Spaghetti (V)

*Spaghetti Pasta with Goats Cheese, Black Olives,
Capers and our House Tomato Sauce*

Dessert

Christmas Pudding (V)

Classic Christmas Pudding served with Brandy Ice Cream and Crème Anglaise

Warm Chocolate Brownie (V)

Homemade Chocolate Brownie served with Pistachio Ice Cream and Raspberries

Salted Caramel Cheesecake

New York Style Baked Cheesecake Dressed with salted caramel sauce

Hot Fudge Sundae

Vanilla ice cream topped with hot fudge sauce, freshly whipped cream & toasted hazelnuts



All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the allergen booklets readily available outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries.

