



# Christmas

## Set Menu

### Starters

*Moroccan-Spiced Red Lentil Soup served with Flatbread*  
*Duck & Port Pâté with Orchard Apple Pickles & Brioche Toast*  
*Smoked Salmon & Prawn Pillow with Lemon Crème Fraîche & Mandarin Salad*  
*Feta, Celeriac & Apple Salad on Homemade Hummus with Pomegranate Dressing*

### Main Course

*Roast Turkey & Honey-Baked Ham with Roast Potatoes, Creamed Brussels Sprouts, Swede & Carrot Purée, Broccoli, Herb Stuffing & Gravy*  
*Slow-Cooked Feather Blade Beef with Butter Mashed Potato, French Beans & a Thyme Red Wine Sauce*  
*Pan-Fried Seabass with Sweet Potato Croquette, Cavolo Nero & Garden Peas, warm Tartar Sauce*  
*Butternut Squash Raviolis with Leek Fricassée & Parmesan Sauce*  
*10 oz Striploin Steak with Hand-Cut Fries & a Creamy Pepper Sauce - 8 supplement*

### Dessert

*Christmas Plum Pudding with Vanilla Custard*  
*Fresh Cream Profiteroles with warm Chocolate Sauce*  
*Toffee & Pecan Roulade with Biscoff Sauce & Banoffee Ice Cream*

Customers: 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 can not guarantee the absence of allergen transfer. Please ask your server for the allergen menu and ask should you have additional queries

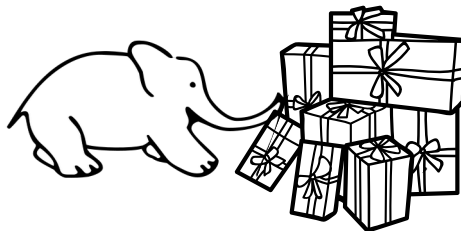
All of our beef is of Irish origin.

A discretionary 12.5% service charge will be added to bookings of 6 or more.



@WEAREELEPHANTANDCASTLE

# **ELEPHANT & CASTLE**



2 Courses for €34.95 pp

3 Courses for €39.95 pp