

ELEPHANT & CASTLE

Christmas Set Menu

STARTERS

Creamy Seafood Chowder

Warm Crusty Sourdough Bread (1a,4,5d,6,8,10,13)

Mozzarella Sticks (V)

Panko & Deep-Fried Mozzarella, our famous Buffalo Sauce & Blue Cheese (1a,4,7,9,10,13)

Caesar Salad (V)

Crisp Lettuce, Garlic, Parmesan Cream Dressing, Croutons & Grated Grana Padano (1a,4,7,12)

Signature Buffalo Wings

Our famous Elephant & Castle Buffalo Sauce & Blue Cheese (4,7,9,12,13)

Spiced Aubergine Shawarma Flatbread (VG)

Hummus, Pickled Cucumber & Red Onions, Chilli Potatoes, Vegan Feta & Garlic Lemon Sumac Dressing (1a,11,13)

MAINS

Roast Turkey & Honey-Baked Ham

Roast Potatoes, Candied Bacon Brussels Sprouts, Roasted Parsnips & Carrots, Herb Stuffing & Gravy (1a,4)

Vegan Roast (VG)

Lentil & Quinoa Loaf, Roast Potatoes, Candied Brussels Sprouts, Roasted Parsnips & Carrots, Rosemary Gravy (1a,9,11)

Grilled Chicken Gnocchi (GF)

Pesto, Mascarpone (4)

Pan-Fried Salmon

Champ Potato, Wilted Baby Spinach, Prosecco & Dill Beurre Blanc (4,8,13)

9oz Flat Iron Steak

28-Day Aged Irish Beef, Hand-Cut Fries & Creamy Pepper Sauce (4,9,13)

DESSERTS

Christmas Plum Pudding

Velvety Vanilla Custard (1a,4,7)

Fresh Cream Profiteroles

Warm Chocolate Sauce (1a,4,7)

Chocolate Fudge Sundae (GF)

Vanilla Ice Cream, Chocolate Fudge Chunks & Warm Chocolate Sauce (4,7,10)

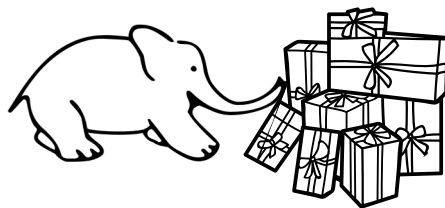
Vegan Banoffee Pie Cheesecake (VG)

Biscuit Base, Vegan Banana Cream, Caramel Sauce (1a)

Please note, a discretionary 12.5% service charge will be applied for parties of 6 or more.

Allergens: 1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & Sulphites, 14 Lupin.
All of our beef is of Irish origin.

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Three Courses €39.95 per person