

# ELLISON'S

## CHRISTMAS MENU

2 courses - £28.00 pp or 3 courses - £33.00

### STARTERS

**PAN FRIED SCALLOPS** **GFA +£2.00**  
with pan fried haggis and whiskey sauce

**FRENCH ONION SOUP**  
with baked crouton, Gruyer cheese and confit shallots

**SMOKED DUCK** **GFA +£2.00**  
orange gel, charred orange segments and cinnamon crumble

**CHICKEN LIVER AND REDCURRANT PATE** **GFA**  
with sourdough toast and Christmas chutney

**BEEF SHIN OR APPLEWOOD SMOKED CHEESE ARANCINI** **VGA**  
with a tomato and rosemary sauce

**BUTTERNUT SQUASH & CAMELISED ONION TART** **VG**  
with caramelised onion relish

### MAINS

**ROAST TURKEY** **GFA**  
giant pig in blanket, maple roast parsnip & carrots, tenderstem, maple bacon sprouts, creamy truffle mash, roast potatoes, cranberry stuffing, Ellison's pan roast gravy with a Yorkshire pudding

**FILLET OF COD** **GF**  
battered new potatoes, spinach, asparagus and a Champagne Hollandaise sauce

**10 oz RIB EYE STEAK** **GF + £5.00**  
wild mushroom sauce, pommes Anna potatoes, tenderstem, vine cherry tomatoes

**BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON** **VG GF**  
figs in blankets, maple roast carrots & parsnips, tenderstem, cranberry stuffing and vegan gravy

### DESSERTS

**CHOCOLATE ORANGE CHEESECAKE** **GFA VG**  
chocolate soil

**BLACK FOREST ROULADE** **GF**  
with berries and chome fraiche

**CHEESE BOARD** **extra £5**  
assortment of cheeses, crackers & chutneys

**EGG NOG CREME BRULEE** **GFA**  
with gingerbread tuille

**CRANBERRY PANNA COTTA** **GF**  
with cranberry coulis