



elements

Christmas Menu



Cream of Parsnip Soup

Apple syrup & Parsnip crisps

Baked Goats Cheese and Cranberry Tart

Charred clementine, beetroot & hazelnut salad.

Cantaloupe Melon & Prosciutto

italian cured prosciutto, raspberry coulis & flamed seeds

Elements Turkey Roulade

Cranberry & Apricot turkey escalope, old english sausage wrapped in pancetta. Served with roasted seasonal veg, buttery new potatoes & sauteed brussel sprouts.

Slow Braised Featherblade

bordelaise sauce over a beef feather blade, served with crispy pancetta, forest mushrooms and creamed potato.

Fillet of Cod

gnocci, cornish curly kale, green peas in a lightly buttered sauce.

Roasted Vegetable Tian

Wrapped in filo pastry, layered with Halloumi Cheese & Basil, served with a delicate white onion reduction.

Elements Christmas Pudding

rum butter sauce

Dark Chocolate Torte

Cornish clotted cream, crushed hazelnuts, raspberries & chocolate sauce.

Selection Of Cheeses

biscuits, grapes & sweet chutney

2 course for £22

3 courses for £25