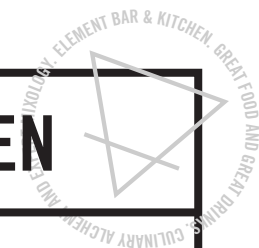


CHRISTMAS DAY MENU

ELEMENT BAR & KITCHEN



STARTERS

AMUSE BOUCHE: Langoustine tail, lime chili glaze

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CELERIAC, HAZELNUT & TRUFFLE SOUP (V)
Garlic bread, chestnut crumble

SMOKED SALMON & BEETROOT CARPACCIO
Vodka cream, dill, fresh trout caviar, lime honey segments

OX CHEEK RED WINE RAGÙ
Tomato, red wine, mixed herbs, cheese croutons

ROASTED SPICY CAULIFLOWER WINGS (VG)
Korean Gochujang sauce, kimchi, roasted sesame seeds, pea shoots

GRILLED GOAT'S CHEESE & PANCETTA TARTLET
Cranberry & almond chutney, horseradish cream

7 COURSE MEAL
ADULTS £65
CHILDREN 12 AND UNDER £32.5

MAINS

PALATE CLEANSER: Melon sorbet

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ROAST MONKFISH WITH LEMON BUTTER PISTACHIO CRUST
Served with saffron beetroot risotto, grilled courgette & butternut squash cubes, light butter & lemon thyme glaze sauce, crispy rocket

GRILLED VENISON LOIN & STILTON PUREE
Broccoli and stilton cheese puree, sautéed wild mushrooms with cream & thyme, new potato carrot cake, red wine demi glaze, crispy onion crumbles

CONFIT BELLY OF PORK STUFFED WITH BLACK PUDDING
Braised red cabbage & smoked bacon, truffle chive mash, baby carrot, blackberry puree, cider jus, parsnip crisps & micro coriander

TRADITIONAL ROASTED NORFOLK TURKEY
Stuffed with dates, apricots, raisins & cranberries. Served with honey roasted walnuts, Brussel sprouts, sauté potatoes, grilled winter vegetable, creamed spinach with shallots, pigs in blanket, sage & onion stuffing, red wine & cranberry gravy

STUFFED PORTOBELLO MUSHROOMS (V)
Stuffed with red onion chutney & asparagus all in light & crispy batter. Served with roasted tender stem broccoli, pumpkin & fig puree, cherry tomatoes, grape balsamic, dill hollandaise sauce

PINTO BEAN & GRAIN STEW (VG)
Garlic, chillies, cranberries, barley, wild mushroom, vegetable crisps, micro herbs

DESSERTS

PALATE CLEANSER: Lemon prosecco float groppino

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CHRISTMAS PUDDING
Cognac & white chocolate sauce, coconut milk ice cream, caramelized fruits

VANILLA ICE CREAM & MOZART CHOCOLATE LIQUOR
Affogato style with double espresso on the side

ELEMENT CHEESE BOARD
Selection of 5 cheeses, homemade red currant jam, grapes, mandarin segments, celery sticks, crackers, homemade truffle butter, salted almonds & pea shoots

RASPBERRY CHEESE CAKE (GF)
Mango puree, fresh mixed berries & mango sorbet, basil & mint

CHOCOLATE FORÊT NOIRE
A chocolate twist on a classic using chocolate biscuit, chocolate mousse & a Morello cherry compote. Served with salted caramel ice cream, white chocolate shavings & fresh mint

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TO FINISH: COFFEE & MINCED PIES

ELEMENT BAR & KITCHEN

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