



## ELVEDEN ESTATE

### Steak Night

10<sup>th</sup> April 2010

£28.95

#### Starters

##### **Prawn and Crayfish Cocktail**

battered potato, greens beans and rocket finished with aioli dressing and poached quails egg

##### **Smooth Chicken and Pork Liver Parfait**

flavoured with fine cognac and port served simply with rocket, herb salad and crusty bread

##### **Coustade of Quails Eggs**

crouton covered with a creamy mushroom duxelle, quails eggs, homemade mustard mayonnaise and celeriac remoulade

#### Mains

##### **Venison Wellington**

venison fillet in wild mushroom duxelle, liver pate and wrapped in puff pastry. boulangere potatoes, green beans and Madeira sauce

##### **Rib of Beef**

glazed carrots, baby jacket potato and watercress salad, finished with a mustard brandy sauce

(this joint will be slow roasted and will be served med/med rare)

##### **T-Bone Steak**

served with baby jacket potatoes, mushrooms and tomato, finished with a peppercorn sauce

#### Sweets

##### **Rich Chocolate and Rum Truffle Cake**

clotted cream ice cream and almond tuile

##### **Berry Cheesecake**

blueberries and raspberries flamed in cassis, caramel crumble and a mascarpone cheese filling

##### **English and Continental Cheeses**

walnut bread and onion relish

To book please call 01842 898066 or book via our website  
[www.elveden.com](http://www.elveden.com)