



ELVEDEN ESTATE

Steak Night

27th February 2010

£28.95

Starters

Prawn and Crayfish Cocktail

buttered potato, greens beans and roquette finished with aioli dressing and poached quails egg

Smooth Chicken and Pork Liver Parfait

flavoured with fine cognac and port served simply with roquette, 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)

Loin of Cod

pont-neuf potatoes, crushed garden peas and lemon and pink grapefruit salad

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