



FESTIVE LUNCH

2 Course £33 | 3 Course £40

Available daily from 12pm | 1st to 23rd December

TO START

Potato, Leek & Chive Soup, Norfolk Crunch Bread (VG) (GFO) (DFO)

Duck Liver Pate, Spiced Pineapple & Ginger Relish, Crostini, Salted Butter (GFO) (DFO)

Prawn Cocktail, Compressed Cucumber, Avocado, Gin Marie Rose (GFO) (DF)

Buffalo Mozzarella Arancini, Oregano, Polpa Tomatoes (V)

MAINS

Slow Cooked Elveden Estate Venison in Guinness, Roasted Roots, Mash, Greens (GF)

Norfolk Turkey, Smoked Pancetta, Chestnuts, Mushrooms, Garlic & Thyme Roasties,
French Peas, Pan Roasted Juices (GF) (DF)

Pan Roasted Cod, Buttered Leeks, Tartare infused Cream, Pink Fir Potatoes (GF)

Butternut Squash Risotto, Crumbled Dolcelatte, Pine Nuts, Sage Butter, Rocket (V) (VGO) (DF)

TO FINISH

Vanilla Bean Ice Cream & Crushed Warm Mince Pie Sundae, Spiced Caramel Syrup (V)

Belgian Dark Chocolate & Ricotta Cheesecake, Fromage Frais, Sour Cherries (V)

Orange Marmalade Pudding, Drambuie Custard (V)

Vegan Ice Creams & Sorbets (VG)

Local Creamery Cheeses, Wafer Thins, Frozen Grapes, Honey Nuts (GFO)

Elveden Inn IP24 3TP | www.elvedeninn.com | 01842 890876