



# ELITE BISTRO

## Festive Vegan Party Menu 2022

3 COURSES £45 | 2 COURSES £37

FOR GROUPS OF 9 OR MORE

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### SNACKS

Gordal olives + £4 { *Fino Sherry* }

Fried and salted Valencian almonds + £3.5 { *Fino Sherry* }

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### STARTERS

Salad of fresh pear { *Bourgogne Blanc* }  
sticky walnuts, endive, pickled celery and chives

Confit Jerusalem artichoke { *Semillon/Muscat/Gewürztraminer* }  
smoky tea-soaked raisins, toasted pine nut and lemon dressing

Roasted beetroot salad { *Monastrell Rosato* }  
spiced pumpkin seeds and sticky walnuts

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### MAINS

Crispy seitan with hoisin glaze { *Riesling* }  
poached salsify, white cabbage and coriander salad, sweet chestnut purée

Pan-roasted cauliflower { *Garganega/Trebbiano di Soave* }  
butterbean mash, salted lemon and green chilli dressing, toasted almonds, fennel seed crisps

King oyster mushroom { *Pinot Noir* }  
sage and onion risotto, toasted hazelnuts and nori seasoning

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### SIDES

Truffled chips + £5.5

Purple carrots roasted with maple, puffed wild rice + £4.5

Red cabbage braised with mulling spices + £4.5

Long-stem broccoli sweet mustard dressing and toasted hazelnuts + £6

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### SWEETS

Spiced blackberry and vodka 'slushy' { *Champagne Socialite* }  
fresh blackberries and fresh mint

Coconut and vanilla rice pudding { *Moscato di Pantelleria* }  
rum-poached pineapple, toasted coconut and lime crumble



E L I T E  
B I S T R O

## Festive Gluten Free Party Menu 2022

3 COURSES £45 | 2 COURSES £37

FOR GROUPS OF 9 OR MORE

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### SNACKS

Gordal olives + £4 { *Fino Sherry* }

Fried and salted Valencian almonds + £3.5 { *Fino Sherry* }

Devils on horseback with smoked garlic honey + £6 { *Monastrell* }

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### STARTERS

Sticky belly bacon { *Carignan* }  
parsnip purée, sesame dukkah spice

Maple-cured salmon { *Riesling* }  
caramelised lemon and mustard yoghurt, pickled celery

Confit Jerusalem artichoke { *Semillon/Muscat/Gewürztraminer* }  
smoky tea-soaked raisins, toasted pine nut and lemon dressing

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### MAINS

Crispy-fried rabbit leg + £4 { *Pinot Noir* }  
roast pickled plum, neep mash, red wine, shallot and chive dressing

Pan-fried cod loin { *Bourgogne Blanc* }  
king oyster mushroom, sage and onion risotto, brown shrimp and salted lemon

Braised featherblade of beef { *Corvina/Rondinella* }  
black garlic and gherkin ketchup, truffle and parmesan chips, red wine sauce

Roast turkey breast { *Carignan* }  
sprouts and bacon, creamed parsnip, roast potatoes and cranberry sauce

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### SIDES

Truffle and parmesan chips + £5.5

Roast potatoes + £4.5

Purple carrots roasted with smoked garlic honey, puffed wild rice + £4.5

Red cabbage braised with mulling spices + £4.5

Long-stem broccoli toasted hazelnuts + £6

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### SWEETS

Vanilla crème brûlée { *Sauternes* }

Chocolate 'Oblivion' { *Espresso Martini* }  
mint choc-chip ice cream, dark chocolate sauce

Baked vanilla yoghurt { *Champagne Socialite* }  
with spiced blackberry and vodka 'slushy', fresh mint

Honeycomb ice cream { *Pedro Ximénez* }  
dark chocolate sauce and a wedge of honeycomb



ELITE  
BISTRÒ

Festive Dairy Free Party Menu 2022

3 COURSES £45 | 2 COURSES £37

FOR GROUPS OF 9 OR MORE

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SNACKS

Gordal olives + £4 { *Fino Sherry* }

Fried and salted Valencian almonds + £3,5 { *Fino Sherry* }

Devils on horseback with smoked garlic honey + £6

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STARTERS

Miso-glazed pear tart  
Gorgonzola, walnuts, endive and chives

Sticky belly bacon  
parsnip purée, sesame dukkah spice

Maple-cured salmon  
caramelised lemon and mustard yoghurt, pickled celery

Chicken liver pâté  
farmhouse chutney, wholemeal sourdough toast

Confit Jerusalem artichoke  
smoky tea-soaked raisins, toasted pine nut and lemon dressing

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MAINS

Crispy-fried rabbit leg + £4  
roast pickled plum, neep mash, ponzu, shallot and chive dressing

Braised featherblade of beef  
black garlic and gherkin ketchup, truffled chips, red wine sauce

Pan-fried cod loin  
king oyster mushroom, sage and onion risotto, brown shrimp and salted lemon

Crispy seitan with hoisin glaze  
poached salsify, white cabbage and coriander salad, sweet chestnut purée

Roast turkey breast  
sprouts and bacon, parsnip purée, roast potatoes, stuffing and cranberry sauce

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SIDES

Truffled chips + £5,5

Roast potatoes + £4,5

Purple carrots roasted with smoked garlic honey, puffed wild rice + £4,5

Red cabbage braised with mulling spices +£4,5

Long stem broccoli with sweet mustard dressing and toasted hazelnuts + £6

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SWEETS

Spiced blackberry and vodka 'slushy' { *Champagne Socialite* }  
fresh blackberries and fresh mint

Coconut and vanilla rice pudding { *Moscato di Pantelleria* }  
rum-poached pineapple, toasted coconut and lime crumble



*stickywalnut*

BURNT  
TRUFFLE

HISPI

WRECKFISH  
BISTRO

PINION

KALA