



# NEW YEAR'S EVE MENU



## — STARTERS —

### **PULLED BBQ DINGLE DELL PORK PANCAKE**

Barbecued pulled pork from the rib rolled in a flour tortilla, topped with a rich creamy Monterrey Jack cheese sauce, with Pico de Galo and scallions.

### **SEVERN AND WYE SMOKED SALMON**

Oak smoked, with capers, Philly cream cheese, roasted red pepper and tomato jam with Greenwich village Rye.

### **WILD MUSHROOM AND TRUFFLE ARANCINI**

With a creamy basil pesto dip and balsamic dressed arugula.



### **LEMON SORBET WITH VODKA**



## — MAIN COURSE —

### **MONKFISH TAIL AND PRAWN BROCHETTE**

Skewered with lemon, chillies and tarragon, served with a mesquite vegetable ragout.

### **12 OZ NEW YORK STRIP**

Dry aged Sirloin served with chunky triple cooked chips, petit pois and a cognac and pink peppercorn sauce.

### **CAULIFLOWER SCHNITZEL**

Marinated cauliflower heart, coated in a golden crumb, served with Parmentier potatoes and sauce verge.

## — DESSERT —

### **PECAN TART**

A sweet pecan nut tart served with a generous scoop of Jude's raspberry ice cream.



### **KEY LIME PIE**

A classic American treat, topped with fresh cream and meringue.

### **FRANK'S MUD FOOL**

Rich velvety chocolate mousse with bourbon biscuit, vanilla and golden syrup cream and black cherries.



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## — PETIT FOUR AND PROSECCO AT MIDNIGHT —

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*Happy  
New  
Year*  
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