



THE PACK HORSE INN — ELLINGHAM —

Booking and Reservations

Please call to make your Christmas reservations.
New Years Eve tables must be booked in advance.
Please note there are only limited tables.

Opening Times

24th December: Open
25th December: Closed
26th December: Bar Only
27th December : Open
28th December: Open
29th December: Open
30th December: Lunch Only
31st December: Evening Only
1st January: Bar Only
2nd January: Open

Food is served between
12pm - 2pm & 6pm - 9pm



facebook.com/thepackhorseinnellingham



instagram.com/thepackhorseinnellingham

— 01665 589 292 —

www.packhorseinn-ellingham.co.uk



THE PACK HORSE INN
— ELLINGHAM —

Christmas & New Year
Menu 2019/20

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Christmas Menu 2019

2 Courses £20.90

3 Courses £25.90

Smoked Salmon & Chive Roulade

with Pickled Cucumber & Rocket

Ellingham Pigeon wrapped in Parma Ham

with Crispy Sage & Roast Beetroot

Cashew Nut & Goats Cheese Bon Bon

with Baby Pear Salad, Honey & Red Wine Dressing (V)



Butter Roast Turkey Roulade

with Cranberries & Bacon served with Roast Potatoes,
Sprouts, Parsnips & Turkey Jus

Maple Roast Belly Pork

with Mustard Mash, Cider Jus,
Cinnamon Spiced Carrots & Apples

Roast Trout Fillet

with Smoked Mussel Sauce,
Heritage Potatoes & Samphire

24hr Braised Knuckle of Belted Galloway Beef

with Pomme Anna Potatoes, Savoy Cabbage
and a Port & Shallot Jus



Sticky Toffee Crème Brûlée

Christmas Pudding with Brandy Sauce

Warm Spiced Orange Treacle Tart

Baileys Cheesecake

Cheese Board (£2.95 Supplement)



New Years Eve 2019/20

£55 per head

Glass Of Fizz & Amuse-bouche on Arrival



Baked Feta with Roast Beetroot & Sumac Spice

Wrapped in Filo with Sweet & Sour Grapes

Ellingham Estate Partridge & Pheasant Terrine

with Toasted Brioche & Bacon Jam

Ellingham Rare Breed Pig Cheek Croquette

with Whisky & Mustard Sauce

Seared Scallops

with Black Pudding, Parsnip Puree & Parsnip Crisps



Oyster & Bloody Mary garnished with Celery



Sous Vide Ellingham Pork Tenderloin

with Roast Broccoli, Duchess Potatoes & Diane Sauce

Ellingham Belted Galloway Beef Wellington

with Beef Dripping Fondant Potatoes, Asparagus & Port Jus

Dover Sole

with Prosecco Caper Veloute,
Hertiage Potatoes and Crayfish Salad

Roast Cauliflower Steak

with Pistachio Salsa Verde, Parmentier Potatoes,
Roast Zucchini & Pepper Jus

A trio of Desserts:



Praline Mousse & Chocolate Cups

Ginger & Treacle Tart

Mini Eton Mess

or

Pack Horse Cheese Board

with Crackers & a Glass of Port



Tea and Coffee