



# Ellesu

IT'S ALL IN THE HANDS

P R I V A T E   D I N I N G   M E N U



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Our private dining menu draws in the palette through an intermingling of flavours that ends with a culminative explosion in your taste buds.

In the comfort of your abode, Ellesu pays tribute to great Nigerian classics infused with continental twists.

Our private dining menu concept is available in a three-course menu option; starter, main course and dessert.

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# MENU I - 28.50

## STARTER

### ***Chicken and Mushroom Soup***

Creamy mushroom soup with chunks of boneless chicken and freshly sliced mushroom served with garlic naan.

### ***Plantain Bruschetta***

Grilled plantain topped with chopped tomatoes, vegetables and beans.

## MAIN

### ***Jollof***

Smokey Jollof Rice, spiced plantain and grilled yaji beef.

### ***Pie***

Minced beef in tomato sauce, layered with creamy mashed potatoes and carrot chips

## DESSERT

### ***Strawberry, Buns and Cream***

Buns with delicate strawberry sauce and dollop of cream.

### ***Puffpuff Bites***

Puff puff drizzled with rich chocolate sauce and dollop of cream.



# MENU II - 38.50

## STARTER

### ***Peppered Wings***

Grilled chicken wings mixed with a spicy chutney of bell peppers and onions.

### ***Plantain Bruschetta***

Grilled plantain topped with chopped tomatoes, vegetables and beans.

## MAIN

### ***Arancini***

Pulled beef wrapped with plantain stuffed jollof arancini with fried/grilled plantain resting on a spiced green sauce.

### ***Pie***

Minced beef in tomato sauce, layered with creamy mashed potatoes and carrot chips

## DESSERT

### ***Apple Crumble***

Homely apple crumble paired with ice cream or home made custard.

### ***Puffpuff Bites***

Puff puff drizzled with rich chocolate sauce and dollop of cream.



# MENU III - 45

## STARTER

### ***Bean Fritters Salad***

Deep fried bean puree spiced with peppers and onions tossed in a simple green salad served with mixed grapes and balsamic home dressing.

### ***Beef Sliders***

Mini beef burger in brioche bun on a bed of plantain chips

## MAIN

### ***Pasta***

Spaghetti swirled in a rich tomato sauce with a mix of fresh shrimp, calamari and mussels.

### ***Jollof***

Smokey Jollof Rice, spiced plantain and grilled yaji beef.

## DESSERT

### ***Zobo Cheesecake***

Ginger spiced crumble layered with a tangy zobo sauce. jelly

### ***Berry Crumble***

Berry crumble with velvety custard.



# MENU IV - 55

## STARTER

### *Soup*

Charred Cod in a homemade spiced pepper broth paired with burnt butter toast.

### *Beef Sliders*

Mini beef burger in brioche bun on a bed of plantain chips

### *Yam or Plantain Croquette*

Fluffy yam or plantain double-cooked to perfection with herby sauce.

## MAIN

### *Mash*

Lamp/Mutton chops, mashed potatoes, and sautéed spinach | steamed green vegetables.

### *Jollof*

Smokey Jollof Rice, spiced plantain and grilled yaji beef.

## DESSERT

### *Zobo Cheesecake*

Ginger spiced crumble layered with a tangy zobo sauce. jelly

### *Zobo Poached Pears*

Pear poached in Zobo syrup, pistachios crumbs, and vanilla cream.

# PRICING

Our prices are costed at a charge per person (Ingredients and preparations), this excludes service charges such as transport (equipment and transportation) and service.

Our services are adapted to each client's needs and budget. Our dinner services are focused on experience.

For all our dinner service bookings, we do charge a mandatory service charge which is a minimum service charge is 30% of the total bill.

The menu is one meal of choice per person.



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