



THE  ELM TREE

Christmas 2023



Welcome to Christmas 2023 at the Elm Tree.

We have a Christmas event for everyone, whether you are looking for a works party or a family meal, the Elm Tree is the perfect place for your festive celebration.

To book any of our festive dates, please call The Elm Tree on

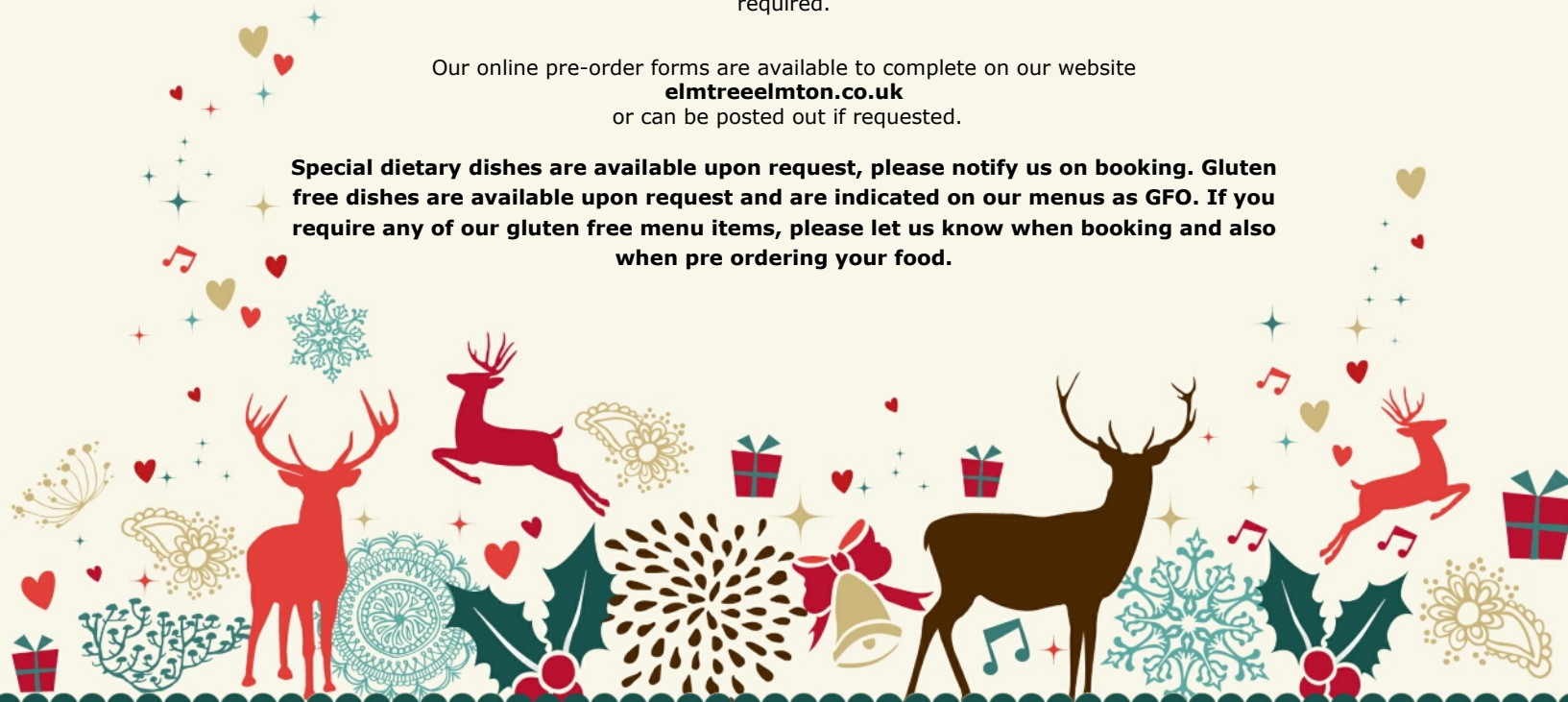
01909 721261

where we will be happy to help you plan your party.

A non-refundable & non-transferable deposit of £10.00 per person will be required for all bookings. For Christmas Day a non-refundable & non-transferable deposit of £25 per person is required.

Our online pre-order forms are available to complete on our website
elmtreeelton.co.uk
or can be posted out if requested.

Special dietary dishes are available upon request, please notify us on booking. Gluten free dishes are available upon request and are indicated on our menus as GFO. If you require any of our gluten free menu items, please let us know when booking and also when pre ordering your food.



How to book

**Our Festive Afternoon Tea is the perfect treat.
A glass of mulled wine and delicious yule time goodies, the perfect
way to celebrate this December.**

Monday to Saturday throughout December
12 - 5pm
£19.95 per person
(Advanced bookings only)

Menu

Glass of Mulled Wine

A selection of festive sandwiches

Turkey & Stuffing

Brie & Cranberry

Egg & Truffle Mayonnaise

Smoked Salmon & Cream Cheese

Freshly Baked Sultana Scone with Clotted Cream &
Strawberry Jam

A Delicious Selection of Freshly Made Festive
Miniature Cakes & Desserts

Your Choice of Tea or Coffee



Festive Afternoon Tea

For our lunchtime Christmas Fayre we have delicious food and that festive atmosphere to make your Christmas party one to remember.

1st of December – 23rd of December

Served Monday to Saturday between 12 noon and 3pm (Closed Tuesdays)

Served Sunday between 12 noon and 6pm

2 Courses £23 per person 3 Courses £29 per person

Starters

Roast Tomato Soup with Basil Oil & our Fresh Bread (GFO)
Ham Hock Terrine with Toasted Bread, Dressed Mixed Leaves & Piccalilli (GFO)
Herb Crusted Deep Fried Brie with Cranberry Sauce
Prawn Cocktail with Cucumber Salad & Henderson's Marie Rose Sauce (GFO)

Main Courses

Roast Turkey with all the Trimmings (GFO)
Smoked Haddock & Leek Fishcake with Hollandaise Sauce & Poached Egg (GFO)
Leek, Potato & Stilton Pie
Venison Cottage Pie with Braised Red Cabbage
All Served with Winter Vegetables, Roast Potatoes & Proper Gravy

Desserts

Elm Tree Christmas Pudding with Rum & Raisin Ice Cream & Brandy Sauce (GFO)
White Chocolate & Raspberry Cheesecake with Raspberry Sorbet
Ginger Crème Brulee with Vanilla Ice Cream & Mini Gingerbread Man (GFO)
Double Chocolate & Marshmallow Brownie with Chocolate Sauce & Chocolate Ice Cream (GFO)

Cheese Course | £8 per person

Coffee & Warm Mince Pies | £4 per person



Lunch Christmas Fayre

Eat, drink and be merry with our fantastic evening Christmas Fayre.

Served Monday to Saturday between 5pm and 9pm (Closed Tuesdays)

From 1st December until the 23rd December

2 Courses £26 per person

3 Courses £32 per person

Starters

Roast Tomato Soup with Basil Oil & our Fresh Bread (GFO)

Ham Hock Terrine with Toasted Bread, Dressed Mixed Leaves & Piccalilli (GFO)

Herb Crusted Deep Fried Brie with Cranberry Sauce & Toasted Walnut & pear Salad

Prawn & Smoked Salmon Cocktail with Cucumber Salad & Henderson's Marie Rose Sauce (GFO)

Main Courses

Roast Turkey with all the Trimmings (GFO)

Grilled Sea Bass Fillet with Fondant Potato & Pea Puree (GFO)

Beetroot & Butternut Squash Wellington

Beef Cheek with Horseradish Mash & Orange Glazed Carrots

Duck Breast with Blackberry Sauce, Dauphinoise Potatoes & Red Cabbage Puree (GFO)

All Served with Winter Vegetables, Roast Potatoes & REAL Gravy

Desserts

Elm Tree Christmas Pudding with Rum & Raisin Ice Cream & Brandy Sauce (GFO)

White Chocolate & Raspberry Cheesecake with Raspberry Sorbet

Ginger Crème Brulee with Vanilla Ice Cream & Mini Gingerbread Man (GFO)

Dark Chocolate Goopy Pot with Salted Caramel Ice Cream

Cheese Course | £8 per person

Coffee & Warm Mince Pies | £4 per person



Evening Christmas Fayre

Start your Christmas Eve with a glass of Mulled Wine and enjoy a 4 course dinner.

Served between 6pm and 8pm

£39 per person

Starters

Pheasant Scotch Egg with Whole Grain Mustard Hollandise Sauce
Smoked Haddock & Leek Fishcake with Wilted Spinach & Poached Egg
Roast Tomato Soup with Basil Oil & Parmesan Bread (GFO)
Garlic Wild Mushrooms on Toasted Sourdough with Truffle Oil (GFO)

Main Courses

Derbyshire Sirloin Steak Matured for 31 days with Roasted Cherry Tomatoes & Garlic Butter (GFO)
Pan Fried Sea Bass with Fondant Potato, Pea Puree & Scallops (GFO)
Roast Chicken Breast with Baby Onions, Smoked Bacon, Wild Mushrooms & Red Wine Jus (GFO)
Butternut Squash, Spinach & Sage Lattice

All Served with Winter Vegetables & Hand Cut Chips

Desserts

White Chocolate & Raspberry Cheesecake with Raspberry Sorbet
Treacle Tart with Vanilla Ice Cream
Sticky Toffee Pudding with Rum & Raisin Ice Cream & Honeycomb (GFO)
Dark Chocolate & Salted Caramel Goey Pot with Salted Caramel Ice Cream

Cheese Course | £8 per person

Coffee & Hand Made Sweets



Christmas Eve

Enjoy your Christmas Day and relax! Allow us to do all the hard work whilst you sit back and enjoy our fabulous food and drinks.

Sittings at 12noon & 3pm

5 Course Feast £99 per person Children 12 & under £55 per person

Starters

Leek & Potato Soup with Caramelised Onion Bread (GFO)
Elmton Pigeon Rossini with Beef Dripping Crouton, Mushroom Pâté & Truffle Oil (GFO)
Ham Hock, Piccalilli & Creamy Derbyshire Cheese Terrine with Dressed Mixed Leaves & Toasted Bread (GFO)
Prawn & Smoked Salmon Cocktail with Cucumber Salad & Henderson's Marie Rose Sauce (GFO)
Goat's Cheese & Beetroot Cheesecake with Toasted Hazelnuts & Baby Leaf Salad

Intermediate

Mulled Fruit with Mulled Wine Sorbet

Main Courses

Roast Turkey with all the Trimmings (GFO)
Roast Duck Breast with Braised Red Cabbage & Blackberry Sauce (GFO)
Roast Breasts of Pheasant with Baby Onions, Wild Mushroom, Smoked Bacon & Red Wine Jus (GFO)
Pan Fried Salmon, Scallops & King Prawns with Garlic Butter (GFO)
Wild Mushroom, Chestnut & Spinach Wellington with Mushroom Sauce

All Served with Winter Vegetables, Roast Potatoes & Proper Gravy

Desserts

Elm Tree Christmas Pudding with Rum & Raisin Ice Cream & Brandy Cream (GFO)
White Chocolate & Raspberry Cheesecake with Raspberry Sorbet
Chocolate Plate with White Chocolate Crème Brulee, Mini Chocolate Brownie & Chocolate Ice Cream (GFO)
Ginger Crème Brulee with Vanilla Ice Cream & Ginger Bread Man (GFO)
Treacle Tart with Vanilla Ice Cream

Coffee with Hand Made Mince Pies



Christmas Day



Christmas Day Hamper

Smoked Salmon Parcel with Prawns, Cream
Cheese & Melba Toast

Roast Turkey with all the trimmings

Cranberry Stuffing

Pigs in Blankets

Maple Syrup Carrots & Parsnips

Beef Dripping Roast Potatoes

Bacon Fried Sprouts

Elm Tree Christmas Pudding with Brandy Sauce

Cheese Board

A Selection of British Cheeses

Fruit Loaf

Chutney

Crackers

Bottle of Prosecco

Bottle of Red Wine

£99 for two

Takeaway Christmas Day Hamper

After a busy and bustling Christmas Day take time out to relax with friends and family and enjoy Boxing Day with a delicious lunch.

Served between 12 noon and 3pm

3 Courses £37 per person

Children 12 and under 3 courses £18

Starters

Leek & Potato Soup with Caramelised Onion Bread (GFO)

Creamy Garlic Mushrooms on Toasted Bread with Truffle Oil (GFO)

Smoked Salmon Fishcakes with Lime Mayonnaise, Fresh Smoked Salmon & Capers

Pressed Ham Hock Terrine with Piccalilli, Dressed Mixed Leaves & Toasted Bread (GFO)

Prawn Cocktail with Cucumber Salad & Henderson's Marie Rose Sauce (GFO)

Main Courses

Ten Hour Roast Beef & Yorkshire Pudding (GFO)

Roast Loin of Pork with Red Onion & Thyme Stuffing (GFO)

Pan Fried Salmon with Wilted Spinach & Hollandaise Sauce (GFO)

Wild Mushroom, Spinach & Chestnut Wellington

Liver & Bacon with Mash Potato, Red Onion & Thyme Gravy (GFO)

Pork Sausage & Mash Potato with Roasted Red Onions & Thyme Gravy

All Served with Winter Vegetables, Roast Potatoes & Proper Gravy

Desserts

Sticky Toffee Pudding with Rum & Raisin Ice Cream & Honeycomb (GFO)

White Chocolate & Raspberry Cheesecake with Raspberry Sorbet

Treacle Tart with Vanilla Ice Cream

Chocolate & Orange Bread & Butter Pudding with Chocolate Custard

Double Chocolate & Marshmallow Brownie with Chocolate Sauce
& Vanilla Ice Cream (GFO)



Boxing Day

Join us for an end of year celebration to remember.

Friday the 31st of December
Served from 7pm
6 Course a la carte menu £75 per person

Amuse Bouché

Smoked Chicken Caesar Salad

Starters

Pan Seared Scallops with Cauliflower Puree & Black Pudding
Ham Hock Terrine with Piccalilli, Dressed Mixed Leaves & Toasted Bread (GFO)
Leek & Potato Soup with Smoked Haddock & Chive Crème Fraiche (GFO)

Main Courses

Pan Roasted Fillet Steak with Chicken Liver Pate, Beef Dripping Crouton, Roasted Shallots,
Wild mushrooms & Jus (GFO)
Pan Fried Sea Bass with Fondant Potato, Pea Puree & King Scallops (GFO)
Beetroot & Butternut Squash Wellington
Pan Roasted Elmtun Partridge with Roast Turned Potatoes and a Red Wine, Baby Onion & Smoked Bacon Jus (GFO)
All Served with Winter Vegetables, Roast Potatoes & Proper Gravy

Assiette of Elm Tree Desserts

White Chocolate Creme Brulee
Raspberry Sorbet
Double Chocolate Brownie
Treacle Tart
Marshmallows

Cheese Course

Port Fed Stilton with Walnut Crust & Celery and Walnut Salad



New Year's Eve



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