



# THE ELM TREE



# *Welcome to Christmas 2025 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

**[elmtreeelmtown.co.uk](http://elmtreeelmtown.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 GFOA (Gluten Free Option Available). 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*

White Chocolate Scone with Clotted Cream &  
Cranberry Jam

A Delicious Selection of Freshly Made Festive  
Miniature Cakes & Desserts

Your Choice of Tea or Coffee



*Festive Afternoon Tea*

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

Served Monday to Saturday (Closed Tuesdays) from 1st December until the 23rd December

2 Courses £30 per person

3 Courses £38 per person

**Starters**

Tomato & Basil Soup with a Cheese Scone (GFOA)

Ham Hock Terrine with Caramelised Apple Puree, Pickled Shallots & Toasted Homemade Bread (GFOA)

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

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

**Main Courses**

Roast Turkey with all the Trimmings (GFOA)

Grilled Sea Bass Fillet with Fondant Potato, Butternut Squash Puree & Sauce Vierge (GFOA)

Wild Mushroom, Spinach & Truffle Pie

Duck Breast with Blackberry Sauce, Dauphinoise Potatoes & Roast Carrot Puree (GFOA)

Derbyshire Sirloin Steak served with Stuffed Field Mushroom, Beer Battered Onion Ring & Hand Cut Chips (GFOA) £8 Supplement

*All Served with Winter Vegetables, Roast Potatoes and REAL Gravy*

**Desserts**

Elm Tree Christmas Pudding with Rum & Raisin Ice Cream & Brandy sauce (GFOA)

White Chocolate & Raspberry Cheesecake with Raspberry Sorbet

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

Double Chocolate Brownie with Salted Caramel Ice Cream (GFOA)

Cheese Board with Crackers, Grapes & Chutney (GFOA) £3 Supplement

**Coffee & Warm Mince Pies £5 per person**



*Christmas Fayre*



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

Served between 5pm and 8pm

£45 per person

### **Starters**

Black Pudding Scotch Egg with Whole Grain Mustard Hollandaise Sauce

Smoked Haddock & Leek Fishcake with Wilted Spinach & Poached Egg

Tomato & Basil Soup with a Cheese Scone (GFOA)

Garlic Wild Mushrooms on Toasted Sourdough with Truffle Oil (GFOA)

### **Mains**

Derbyshire Sirloin Steak with Roasted Cherry Tomatoes & Garlic Butter (GFOA)

Pan Fried Sea Bass with Fondant Potato, Butternut Squash Puree & Scallops (GFOA)

Roast Chicken Breast with Baby Onions, Smoked Bacon, Wild Mushrooms & Red Wine Jus (GFOA)

Roasted Onion & Fennel Tart with Roast Tomato & Mozzarella Salad

*All Served with winter Vegetables & Hand Cut Chips*

### **Desserts**

White Chocolate & Raspberry Cheesecake with Raspberry Sorbet

Treacle tart with Vanilla Ice Cream & Macerated Strawberries

Sticky Toffee Pudding with Rum & Rasin Ice cream & Honeycomb (GFOA)

Double Chocolate Brownie with Salted Caramel Ice Cream (GFOA)

Cheese Board with Crackers, Grapes & Chutney (GFOA) £3 Supplement

### **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.**

5 Course Feast £115 per person Children 12 & under £60 per per

### **Starters**

Leek & Potato Soup with Caramelised Onion Bread (GFOA)

Elmton Pigeon Rossini with Beef Dripping Croutons, Mushroom Pate & Truffle Oil (GFOA)

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

Goat's Cheese & Beetroot Cheesecake with Toasted Hazelnuts & Baby Leaf Salad

Game Terrine with Celeriac Remoulade & Brioche Loaf

### **Intermediate**

Mulled Wine Fruit Sorbet

### **Main Courses**

Roast Turkey with all the Trimmings (GFOA)

Roast Duck Breast with Blackberry Sauce & Braised Roast Carrot Puree (GFOA)

Roast Haunch of Venison with Baby Onions, Smoked Bacon, Wild Mushroom & Red Wine Jus (GFOA)

Wild Mushroom, Chestnut & Spinach Pithivier with Mushroom Sauce

Salmon Wellington with Prawn & Scallop Mouss & Champagne Beurre Blanc

*All Serves with Winter Vegetables, Cauliflower Cheese, Roast Potatoes & Proper Gravy*

### **Desserts**

Elm Tree Christmas Pudding with Rum & Raisin Ice Cream & Brandy sauce GFOA)

White Chocolate & Raspberry Cheesecake with Raspberry Sorbet

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

Chocolate Plate with White Chocolate Crème Brulee, Chocolate Brownie & Chocolate Ice Cream (GFOA)

Pear & Almond Frangipane Tart with Vanilla Custard

**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*

*Chutney*

*Crackers*

Bottle of Prosecco

Bottle of Red Wine

£110 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 4pm  
3 Courses £37 per person  
Children 12 and under 3 courses £20

### **Starters**

Roast Tomato Soup with Caramelised Onion Focaccia (GFOA)  
Creamy Garlic Mushrooms on Toasted Bread with Truffle Oil (GFOA)  
Smoked Haddock & Leek Fishcake with Mustard Hollandaise Sauce  
Prawn Cocktail with Cucumber Salad & Henderson's Marie Rose sauce (GFOA)  
Ham Hock Terrine with Apple Puree & Toasted Homemade Bread (GFOA)

### **Main Courses**

Ten Hour Roast Beef & Yorkshire Pudding (GFOA)  
Roast Loin of Pork with Red Onion & Thyme Stuffing (GFOA)  
Pan Fried Salmon with Wilted Spinach & Tomato & Chive Burre Blanc (GFOA)  
Wild Mushroom, Spinach & Truffle Pie  
Liver & Bacon with Mash Potato, Red Onion & Thyme Gravy (GFOA)  
Pork Sausage & Mash Potato with Roasted Red Onion & Thyme Gravy

### **Desserts**

Elm Tree Christmas Pudding with Rum & Raisin Ice Cream & Brandy sauce (GFOA)  
White Chocolate & Raspberry Cheesecake with Raspberry Sorbet  
Double Chocolate Brownie with Salted Caramel Ice Cream (GFOA)  
Treacle Tart with Vanilla Ice Cream & Macerated Strawberries  
Sticky Toffee Pudding with Rum & Raisin Ice Cream & Honeycomb (GFOA)



*Boxing Day*



**Join us for an end of year celebration to remember.**

**Wednesday the 31st of December**

Served between 5pm - 8pm  
6 Course a la carte menu £75 per person

**Amuse Bouche**

Smoked Haddock & Quail Egg Tart with Grain Mustard Mayonnaise

**Starters**

Pan Seared Scallops with Cauliflower Puree & Black pudding

Game Terrine with Celeriac Remoulade & Brioch

Smoked Tomato soup with Cream Cheese Jalapeños & Shallots with Toasted Focaccia (GFOA)

**Main Courses**

Pan Roasted Fillet Steak with Chicken Liver pate, Beef Dripping Crouton, Roasted shallot, Wild Mushrooms & Jus (GFOA)

Pan Fried Sea Bass and Fondant Potato Butternut Squash Puree & King Scallops (GFOA)

Leek Potato & Thyme Pitivier, Garlic Mash Potato & Baby Leeks with Mustard Sauce

Pan Roasted Elmtan Partridge with Roast Turned Potatoes and a Red Wine Baby Onion & Smoked Bacon Jus (GFOA)

*All Served with Winter Vegetables & Roast Potatoes*

**Assiette of Elm Tree Desserts**

Espresso Crème Brulee

Cappuccino Ice Cream

Raspberry Blondie

Chocolate Tart

Shortbread Biscuit

**Cheese Course**

Selection of British Cheeses, Crackers, Celery & Chutney

**Coffee & Handmade Sweets**



*New Year's Eve*



# *Gift Vouchers*

**The perfect Christmas gift for those who like to dine out.**

Our gift vouchers are available to buy at The Elm Tree or over the phone for any amount you wish.

Please ring us on 01909 721261 or pop in to get yours.

# *Gift Vouchers*



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