



THE ELM TREE



Welcome to Christmas 2026 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

elmtreeelmtom.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

**Cranberry 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 Christmas Fayre.

Served Monday to Saturday (Closed Tuesdays) from 2nd December until the 23rd December

2 Courses £32 per person

3 Courses £40 per person

Starters

Tomato & Basil Soup with a Cheese Scone (GFOA)

Chicken Liver Pate with Apple & Ale Chutney & a Brioche Roll (GFOA)

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

Prawn & Smoked Salmon Cocktail with Cucumber Salad & Hendersons Marie Rose Sauce (GFOA)

Main Courses

Roast Turkey with all the Trimmings (GFOA)

Pan Roast Salmon with Potato Terrine and a Dill Cream Sauce (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 Maple Roasted Root Vegetables, Sprouts in Garlic with Smoked Bacon,
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 Tomatoes & Garlic Butter (GFOA)

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

Roast Chicken Breast with Dauphinoise Potatoes & Wild Mushroom Sauce (GFOA)

Goat's Cheese & Red Pepper Tart with Rocket Pesto

*All Served with Maple Roasted Root Vegetables, Sprouts in Garlic with Smoked
Bacon & Hand Cut Chips*

Desserts

White Chocolate & Raspberry Cheesecake with Raspberry Sorbet

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



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 & Hendersons 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 & Roast Carrot Puree (GFOA)

Pan Fried Fillet of Beef with a Wild Mushroom Sauce (GFOA)

Wild Mushroom, Chestnut & Spinach Pithivier with Mushroom sauce

Salmon Wellington with Prawn & Scallop Mousse & Champagne Beurre Blanc

All Served with Maple Roasted Root Vegetables, Sprouts in Garlic with Smoked Bacon, Cauliflower Cheese, 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)

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 to finish



Christmas Day



Christmas Day Hamper

**Prawn Cocktail with Cucumber Salad &
Hendersons Marie Rose sauce &
Wholemeal Roll**

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 £45 per person
Children 12 and under 3 courses £25

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 & Hendersons Marie Rose sauce (GFOA)
Chicken Liver Pate with Apple & Ale Chutney & a Brioche Roll (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 & a 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

✦ All Served with Maple Roasted Root Vegetables, Sprouts in Garlic with Smoked Bacon, Cauliflower Cheese, 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
Double Chocolate Brownie with Salted Caramel Ice Cream (GFOA)
Sticky Toffee Pudding with Rum & Raisin Ice Cream & Honeycomb (GFOA)



Boxing Day



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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