



THE ELM TREE



CHRISTMAS

AT THE ELM TREE

STARTER

SMOKED SALMON ROSETTE

Accompanied by beetroot & red onion salad and smoked paprika cream cheese.

LEEK & POTATO SOUP (VG)

Served with fresh baked focaccia.
Gluten free option available.

CHICKEN LIVER PARFAIT

Paired with caramelised onion chutney and croute.

MAIN COURSE

ABERDEEN TOPSIDE BEEF

Served with seasonal veg, Yorkshire pudding, roast potatoes, pigs in blankets, stuffing and gravy.
Gluten free option available.

SUCCULENT TRADITIONAL TURKEY BREAST

Wrapped in bacon and served with seasonal vegetables, Yorkshire pudding, roast potatoes, pigs in blankets, stuffing and gravy. Gluten free option available on request.

VEGAN WELLINGTON WITH VEGAN GRAVY (VG)

Accompanied by seasonal vegetables, Yorkshire pudding, roast potatoes, and stuffing and gravy.
Gluten free option available.

2 COURSES- £40pp

3 COURSES- £48pp



DESSERT

WARM CHOCOLATE BROWNIE (V, GF)

Vanilla ice cream, chocolate sauce and strawberries.

RASPBERRY CRÈME BRULÉ (V)

With shortbread biscuits.

CHRISTMAS PUDDING (V, GF)

Brandy cream and cranberries.

LEMON OR RASPBERRY SORBET (VG, GF)

Served with fresh mint.

EACH BOOKING INCLUDES LUXURY CHRISTMAS CRACKERS AND TABLE DECORATIONS.



Christmas bookings require a £5 per head non-refundable deposit.
Please make The Elm Tree team aware of any **dietary requirements**.
Service charge is NOT included, the staff receive 100% of tips.

www.elmtreeringwood.co.uk

