



THE ELM TREE

STARTERS

Smoked Salmon Rosette

Beetroot & red onion salad and smoked paprika cream cheese.

Leek & Potato Soup (VG)

Accompanied by baked focaccia or a Gluten Free alternative.

Chicken Liver Parfait

Caramelised onion chutney en croute.

MAINS

Aberdeen Topside of Beef

Seasonal vegetables, cranberry maple Brussel sprouts, roast potatoes, pigs in blankets, stuffing & gravy.

Traditional Turkey Breast Wrapped in Smoked Bacon.

Seasonal vegetables, cranberry maple Brussel sprouts, roast potatoes, pigs in blankets, stuffing & gravy.

Vegetable Wellington (VG)

Seasonal vegetables, cranberry maple Brussel sprouts, roast potatoes, stuffing & vegan gravy.

DESSERTS

Warm Chocolate Brownie

Vanilla ice cream, chocolate sauce and strawberries.

Raspberry Crème Brûlée

Shortbread biscuit.

Lemon Sorbet (VG)

Fresh mint.

Christmas Pudding (V)

Brandy cream & cranberries.

2 Course
£40 pp

3 Course
£48 pp

2026 Prices

All bookings require a **Pre-order**.

Please make The Elm Tree Team aware of any **allergies**.

Each booking includes a **christmas cracker** and table decorations.



THE ELM TREE

CHRISTMAS MENU

PRE-ORDER FORM

Name / Company:

Contact Name:

Phone:

Email:

Date of Booking:

Time of Booking:

Number of Guests:

CHOOSE YOUR MENU

☐ 2 COURSE – £40 pp

☐ 3 COURSE – £48 pp

STARTERS – Please indicate the quantity required

Smoked Salmon Rosette

Leek & Potato Soup (VG)

Chicken Liver Parfait

MAINS – Please indicate the quantity required

Aberdeen Topside of Beef

Traditional Turkey Breast Wrapped in Smoked Bacon

Vegan Wellington with Vegan Gravy (VG)

DESSERTS – Please indicate the quantity required

Warm Chocolate Brownie

Raspberry Crème Brûlée

Lemon Sorbet (VG)

Christmas Pudding (V)

Please return your pre-order form to The Elm Tree team or email
info@elmtreeringwood.co.uk.

To secure your booking a **£10 per head deposit** is required.
Deducted from the bill on the day.