

CHRISTMAS EVE 2024

FULL MENU SERVED FROM 12noon
WITH LAST BOOKING AT 8pm.

NEW YEARS EVE 2024

FULL MENU SERVED FROM 12noon
WITH THE LAST BOOKING AT 8pm.

NEW YEARS DAY 2025

FULL MENU SERVED 12noon TO 5pm

HOW TO BOOK

- ALL RESERVATIONS ARE SUBJECT TO SEATING AVAILABILITY,
- ALL MENU ITEMS ARE SUBJECT TO CHANGE DUE TO AVAILABILITY.
- RING THE PUB 01246 850490 AND CHECK YOUR CHOSEN DATE IS AVAILABLE AND PROVISIONALLY BOOK IN.
- ORGANISE PAYMENT OF DEPOSITS £5 PER PERSON FOR TABLES OF 6 OR MORE, £10 PER PERSON FOR BOXING DAY ALL TABLES.
- DEPOSITS AND BOOKING FORMS MUST BE FILLED IN AND RETURNED WITHIN 14 DAYS OF MAKING THE BOOKING.
- COMPLETE THE PRE ORDERS FOR FESTIVE MENU 14 DAYS BEFORE YOUR MEAL.(FORM IS ON OUR WEBSITE)
- **NO PRE-ORDER REQUIRED FOR BOXING DAY.**

- PARTY NAME- _____
- DATE OF PARTY - _____
- ADULTS-____ KIDS-__ HIGHCHAIRS-__ TOTAL - _____
- CONTACT TELEPHONE NUMBER- _____
- CONTACT EMAIL- _____
- DEPOSIT PAID-£ _____
- SPECIAL REQUIREMENTS- _____

THE ELM TREE

@ HEATH

FESTIVE

MENU'S

2024



FESTIVE MENU £34

3RD December until 24th of December 2024

Tuesday to Thursday 12 Noon To 2pm and 5pm To 8pm.

Friday and Saturday 12 Noon until 8pm and Sunday 5pm To 7pm

STARTERS

- **BEETROOT CURED SALMON**

Crisp salad, horseradish crème fraiche (GF)

- **CREAMY GARLIC MUSHROOMS**

Salad, stone baked garlic bread (V) (can be done GF)

- **CHICKEN LIVER PATE**

Red onion marmalade, salad and toast (CAN BE DONE GF)

- **ROASTED ONION SOUP**

Finished with Goats cheese croutons (CAN BE DONE GF)

- **CHILLED MELON AND FRESH WINTER BERRIES** (vegan)(GF)

With mandarin sorbet

MAINS all served with roasted seasonal veg, sprouts and cauliflower cheese.

- **TRADITIONAL ROAST TURKEY BREAST**

Bacon and chipolata roll, chestnut and apricot stuffing, roast and new potatoes

- **BAKED COD LOIN IN SMOKED BACON** (GF)

Pan fried new potatoes, creamed leeks

- **BBQ BRAISED BEEF BRISKET**

Creamy mashed potato, butter glazed chantenay carrots

- **ROASTED VEGETABLE AND GARLIC RISOTTO** (vegan) (GF)

Dressed mixed salad

- **PAN FRIED CHICKEN BREAST** (GF)

Tender stem broccoli, new potatoes, mushroom and brandy cream sauce

DESSERTS

- **TRADITIONAL CHRISTMAS PUDDING**

Smothered with a creamy brandy sauce (V) (CAN BE DONE GF)

- **CHOCOLATE ORANGE BROWNIE**

Chocolate sauce, double chocolate ice cream (V)

- **CHEESE AND BISCUITS**

English cheeses, celery, fresh fruit and crackers (CAN BE DONE GF)

- **GINGERBREAD CHEESECAKE**

Stem ginger compote, vanilla ice cream(V)

- **CHOCOLATE TART**

Orange syrup and chocolate ice cream (vegan)(GF)

TO FINISH

- **FRESHLY FILTERED COFFEE**

Served with fresh cream and warm mince pies.

BOXING DAY MENU £28

children 10 years and under £14

2 course luncheon Main with a choice of starter or dessert,

Bookings only @ 12noon, 1pm, 2pm, 3pm, 4pm, 5pm.

All bookings are allocated 2 hours

STARTERS

- **TOMATO AND FRESH BASIL** (CAN BE DONE GF)

Served with freshly baked bread (vegan)

- **CHILLED MELON AND FRESH WINTER BERRIES**

With mandarin sorbet (vegan)(GF)

- **PAN FRIED BUTTON MUSHROOMS** (CAN BE DONE GF)

In a creamy blue cheese sauce and stone baked garlic bread (V)

- **CHILLED PRAWN SALAD**

Mixed leaves, Marie rose sauce, rye bread (CAN BE DONE GF)

MAINS

- **BOXING DAY CARVERY**

TOPSIDE OF BEEF LOIN OF PORK BREAST OF TURKEY

Fresh roast seasonal vegetables, cauliflower cheese, sprouts, braised red cabbage, Yorkshire puddings, cheesy leeks, roast and mashed potatoes and rich meaty gravy.

- **PAN FRIED FILLET OF SEA BASS**

Prawn and dill creamy pasta (CAN BE DONE GF)

- **BANGERS "N" MASH** (vegan)

Vegan sausages, creamy mashed potato and vegan gravy

DESSERTS

- **TRADITIONAL CHRISTMAS PUDDING**

Creamy brandy sauce (V) (CAN BE DONE GF)

- **CHOCOLATE TART**

Orange syrup and chocolate ice cream (vegan)(GF)

- **RASPBERRY AND GIN CHEESECAKE**

Raspberry compote, vanilla ice cream(V)