

# CHRISTMAS DAY MENU

ADULTS £84.95    CHILDREN £35

## STARTERS

**HOMEMADE HONEY ROASTED CARROT & ROSEMARY SOUP** (GFO, VGO, V)

*Served with warm bread, butter and roasted red pepper oil*

**BRIE & CRANBERRY FILO PARCELS** (V)

*Crispy filo parcels filled with melted brie & cranberry, served on a bed of dressed rocket and a redcurrant jus*

**SMOKED SALMON & KING PRAWNS** (GF, DFO)

*Citrus crème fraîche, avocado, lemon & lime gels and dill oil*

**CHICKEN LIVER & CRANBERRY PÂTÉ** (GFO)

*Smooth pâté served on a crostino and topped with crispy bacon shards with a blood orange gel, dressed rocket and bacon jam*

**WARM FIG, BEETROOT & BLUE CHEESE SALAD** (VGO, GF, DFO, V)

*Warm figs, trio of beetroot, crumbled blue cheese and mixed leaves covered in a spicy hot honey dressing*

## MAINS

**ROAST TURKEY** (GFO, DFO, VGO)

*Served with crispy roast potatoes, Yorkshire pudding, stuffing, pig in blanket and gravy*

**BRAISED LAMB SHANK** (GF, DFO)

*Slowly braised lamb shank served on a sweet potato purée with dauphinoise potatoes, roasted vine cherry tomatoes and a redcurrant jus*

**BAKED SALMON FILLET** (GF)

*Topped with a spinach & parmesan crumb, served with pan-fried king prawns, buttery parsley mash potato and accompanied with a split white wine & red pepper sauce*

**VEGETABLE EN CROUTE** (VG, GF)

*Mixed roasted vegetables in a spiced tomato sauce, encased in golden puff pastry and served with crispy roast potatoes*

*All the mains are accompanied by honey roasted parsnips & carrots, sprouts, braised red cabbage and mixed greens*

## DESSERTS

**TRADITIONAL CHRISTMAS PUDDING** (GFO, DFO, VGO)

*Served with brandy sauce*

**BLACKCURRANT & PROSECCO CHEESECAKE** (GF, VFO)

*Served with a berry coulis, whipped cream and fresh fruit*

**CARAMELISED WHITE CHOCOLATE FUDGE CAKE**

*Served with caramel sauce and vanilla ice-cream*

**EGGNOG CRÈME BRÛLÉE** (GF)

*Infused with nutmeg, ginger and cinnamon spices, topped with candy cane*

**PROFITEROLES**

*Covered in chocolate and salted caramel sauce*

VG=VEGAN • DF=DAIRY FREE • GFO=DISH CAN BE ALTERED TO GLUTEN FREE  
• DFO=DISH CAN BE ALTERED TO DAIRY FREE • VGO=DISH CAN BE ALTERED TO VEGAN

Please make staff aware of any food allergies or dietary restrictions. There are allergens present in the kitchen, and although precautions can be taken, cross contamination cannot be guaranteed.





THE  
ELMS  
PUB & KITCHEN

PRESENTS

A  
CRACKER  
OF  
A  
CHRISTMAS

PUB & KITCHEN  
— BY DAVENPORTS —