

PUB & BAKEHOUSE



The
ELEPHANT

EST. 1934



**CHRISTMAS &
NEW YEAR 2022**

FESTIVE MENU

- 2 COURSE £21.95 | 3 COURSE £25.95 OFF PEAK* -
- 2 COURSE £25.95 | 3 COURSE £29.95 ON PEAK** -

AVAILABLE WITH ADVANCED BOOKING & PRE-ORDER ONLY. NOT AVAILABLE SUNDAYS.
FRIDAYS & SATURDAYS FROM 4PM - THREE COURSE OPTION ONLY.

Pre-book your **PROSECCO RECEPTION +£5.00**

STARTERS

**PARSNIP, APPLE
& HAZELNUT SOUP (v)**

Baked focaccia & whipped salted butter

DUCK PARFAIT

Brioche toast, orange & cinnamon marmalade

**LANCASHIRE CHEESE &
CAMELISED ONION PASTY (v)**

Dressed house salad

SEAFOOD GRATIN

Creamy leek & dill mornay, toasted sourdough

MAINS

ROAST TURKEY

Sage & onion stuffing, carrot purée, roasted roots, rosemary roast potatoes,
candied sprouts with bacon crumb & turkey gravy

PAN FRIED CHICKEN SUPREME

Bubble & squeak, bacon, braised leeks, cider & tarragon cream

HAKE & CHORIZO CHOWDER

Pan fried hake, chorizo, potato & pea chowder, buttered samphire

BRAISED BEEF WELLINGTON

Burnt onion purée, Guinness braised onion, low & slow cabbage, buttery mash, beef & Guinness sauce

SWEET POTATO, CHESTNUT MUSHROOM & SAGE PARCEL (ve)

Carrot purée, roasted roots, rosemary roast potatoes, candied sprouts & gravy

DESSERTS

MULLED BERRY PAVLOVA (v)

Baileys chocolate cream

CINNAMON APPLE TRIFLE (v)

Caramel custard, vanilla whipped cream & toffee sauce

BAKED VANILLA CHEESECAKE (v)

Amarena cherries & chocolate shavings

STICKY TOFFEE PUDDING (v)

Butterscotch & orange sauce, clotted cream

*OFF PEAK: 18TH NOV – 14TH DEC (EXCLUDING 9TH & 10TH DEC)

**ON PEAK: 15TH DEC – 23RD DEC (+ 9TH & 10TH DEC)

KIDS FESTIVE MENU (U10'S)

- 2 COURSE £12.50 | 3 COURSE £16.50 -

STARTER

ROAST TOMATO SOUP (v)

Baked bread & butter

MAINS

ROAST TURKEY

Sage & onion stuffing, roasted roots, roast potatoes, sprouts & gravy

SWEET POTATO, CHESTNUT MUSHROOM & SAGE PARCEL (ve)

Roasted roots, roast potatoes, sprouts & gravy

DESSERTS

STICKY TOFFEE PUDDING (v)

Butterscotch sauce & vanilla ice cream

ICE CREAM & FRESH BERRIES (v)

Two scoops & fresh berries

FESTIVE BUFFET

- £17.00 -

AVAILABLE FOR PRIVATE DINING & LARGE PARTIES 20+

**LANCASHIRE CHEESE & CAMELISED
ONION CHUTNEY SANDWICHES (v)**

**ROAST TURKEY, SAGE & ONION
STUFFING SANDWICHES**

PORK, CRANBERRY & SAGE SAUSAGE ROLLS

CHEESEBURGER SLIDERS

Mac sauce & pickles

TRUFFLE, PARMESAN & BRIE BITES (v)

House chutney

SALT & PEPPER TURKEY BITES

Sesame, coriander & chilli

HOUSE CAESAR SALAD

Baby gem, croutons, Caesar dressing, parmesan

CAJUN WEDGES (v)

Soured cream

HOUSE SLAW (v)

ADD A DESSERT BOARD FOR £3.00

Brownie bites with strawberries / mince pies
& clotted cream / scones with fresh cream & jam

CHRISTMAS DAY

- 4 COURSE CHRISTMAS DINNER £75.00 -

CANAPÉ

WHIPPED GOATS CHEESE, POACHED PEAR & WALNUT CROSTINI (v)

STARTERS

PARSNIP, APPLE & HAZELNUT SOUP (v)

Baked focaccia & whipped salted butter

SMOKED SALMON

Lemon chive cream cheese, dill oil & granary toast

DUCK PARFAIT

Brioche toast, orange & cinnamon marmalade

MAINS

ROAST TURKEY

Sage & onion stuffing, carrot purée, roasted roots, rosemary roast potatoes,
candied sprouts with bacon crumb & turkey gravy

NUT ROAST EN CROÛTE (ve)

Roast chateau potatoes, carrot & rosemary purée, chestnut sprouts, carrot,
parsnip, sage & onion stuffing, gravy

PAN FRIED HAKE

Crispy king prawn, roast chateau potatoes, charred broccoli,
leek, samphire, champagne & tarragon sauce

DESSERTS

CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

BAKED VANILLA CHEESECAKE (v)

Amarena cherries & chocolate shavings

MULLED BERRY PAVLOVA (v)

Baileys chocolate cream

TABLE BOOKINGS BEING TAKEN BETWEEN 12PM – 4PM. LAST ORDERS 5:30PM.

TABLES ALLOCATED FOR A MAXIMUM OF 2.5 HOURS.

CHILDREN UNDER 10: £42.50 - ROAST TOMATO SOUP, ROAST TURKEY, STICKY TOFFEE PUDDING.

PLEASE NOTIFY US OF ANY DIETARY OR ALLERGY REQUIREMENTS WHEN ENQUIRING.
VEGAN & GLUTEN FREE MENUS AVAILABLE ON REQUEST.

JOIN US AT THE ELEPHANT TO WELCOME IN THE NEW YEAR.
A NIGHT OF LAUGHTER, CELEBRATIONS & CREATING UNFORGETTABLE MEMORIES

The
ELEPHANT

NEW YEARS EVE

- 4 COURSE DINNER £78.50 -

PROSECCO ON ARRIVAL

NIBBLES

BAKED FOCACCIA, BALSAMIC VINEGAR, OILS & MARINATED OLIVES (ve)

STARTERS

BRIE & WILD MUSHROOM TARTLET (v)

Puff pastry, cranberry compote

CRISPY CONFIT DUCK LEG

Orzo, artichoke, fava beans, smoked pancetta & meat reduction

MAINS

SHARING SIRLOIN BEEF

Dauphinoise potatoes, glazed winter vegetables, beef & red wine sauce

SWEET POTATO, CHESTNUT MUSHROOM & SAGE PARCEL (ve)

Garlic roast potatoes, glazed winter vegetables, dressed rocket salad

DESSERTS

BAILEYS PROFITEROLES (v)

Cream filled profiteroles, chocolate & hazelnut sauce

**VEGAN & GLUTEN FREE MENU AVAILABLE ON REQUEST | PLEASE NOTIFY US OF ANY DIETARY
OR ALLERGY REQUIREMENTS WHEN ENQUIRING.
MENU ONLY AVAILABLE IF PRE-BOOKED. AVAILABLE FROM 7PM.**

GET THE PARTY ROCKING INTO THE NEW YEAR WITH
LIVE MUSIC, BAGPIPER AND FIREWORKS.

WISHING YOU PEACE, LOVE AND LAUGHTER IN THE NEW YEAR!

TO BOOK PLEASE CONTACT US

CALL: 0151 909 3909 | EMAIL: INFO@THEELEPHANTWOOLTON.CO.UK

VISIT: WWW.THEELEPHANTWOOLTON.CO.UK

