

PUB & BAKEHOUSE



*The*  
**ELEPHANT**

EST. 1934



**CHRISTMAS &  
NEW YEAR 2024**



# FESTIVE DINING

- 2 COURSE £26.50 - 3 COURSE £33.00 -

Available 15th Nov - 23rd Dec 2024 with advanced booking & pre-order only.  
Fridays & Saturdays from 4pm - three course option only. Not available Sundays.

## STARTERS

### ROASTED TOMATO SOUP (v)

Pesto crème fraîche, garlic ciabatta

### CHICKEN & VEGETABLE SPRING ROLL

Peanut salad, sweet chilli dipping sauce

### DEEP FRIED BRIE WEDGES (v)

Truffle oil, parmesan, cranberry ketchup

### WILD MUSHROOMS ON TOAST (v)

Crème fraîche sauce, truffle, parmesan

### PRAWN COCKTAIL

Seafood sauce, dressed salad, brown bloomer

## MAINS

### ROASTED TURKEY

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, pig in blanket, sage, onion & sausage stuffing, turkey gravy

### BRAISED BEEF WELLINGTON

Buttered leek & parsley mash, roasted carrot, cauliflower & cheddar purée, crispy kale, beef sauce

### FESTIVE BEEF BURGER

Maple glazed smoked bacon, deep fried brie, cranberry ketchup, gherkins, brioche bun, house fries, slaw

### SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, sage & onion stuffing, cider & sage gravy

### GARLIC ROASTED CHICKEN

Creamy mushroom, pea, spinach & caramelized onion fricassee, baby roasted potatoes, pancetta, chicken & thyme sauce

### PAN FRIED COD

Crispy potato scallop, crushed minted peas, chip shop curry sauce

## DESSERTS

### CHRISTMAS PUDDING

Brandy sauce, rum & raisin ice cream

### APPLE CRUMBLE CHEESECAKE

Vanilla baked cheesecake, apple & cinnamon compote, oat crumb, vanilla ice cream

### MULLED BERRY PAVLOVA

Macerated strawberries, blackberries & raspberries, Chantilly cream, fresh mint

### STICKY TOFFEE PUDDING

Orange & Cointreau butterscotch sauce, fresh clotted cream

## CHILDREN (U 10)

- 2 COURSE £14.00 • 3 COURSE £18.50 -

## STARTERS

### ROAST TOMATO SOUP (v)

Baked bread & butter

### CHIPOLATA SAUSAGES

Ketchup dip

## MAINS

### ROASTED TURKEY

Roast potatoes, roasted root vegetables, winter greens, pig in blanket, sage, onion & sausage stuffing, gravy

### SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

Roast potatoes, roasted root vegetables, winter greens, sage & onion stuffing, gravy

## DESSERTS

### STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream

### ICE CREAM & FRESH BERRIES (v)

Two scoops

A £10pp non-refundable deposit is required to secure bookings - payable online only within 7 days of initial enquiry. All guests must dine from the "Festive Dining" menu. A full food pre-order is required 7 days prior to your booking date. A discretionary service charge will be added to all bills.

Please make us aware of any allergies or intolerances upon booking

# CHRISTMAS DAY

## - 4 COURSE CHRISTMAS LUNCH £82.50 -

Available 25th Dec 2024 with advanced booking & pre-order only

### CANAPÉ

#### WHIPPED GOATS CHEESE CROSTINI (V)

Cranberry, mint & roasted pistachio, garlic crostini

### STARTERS

#### CHICKEN LIVER PARFAIT

Orange, Cointreau & pink peppercorn butter, red onion marmalade, toasted brioche

#### ROASTED BUTTERNUT SQUASH SOUP (v)

Chilli crème fraiche, whipped butter, garlic ciabatta

#### SMOKED SALMON

Lemon crème fraiche, dill oil, pickled shallots, capers, toasted granary bloomer

### MAINS

#### ROASTED TURKEY

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, pig in blanket, sage, onion & sausage stuffing, turkey gravy

#### FOREST MUSHROOM, BRIE & ROASTED SQUASH EN CROUTE (v)

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, sage & onion stuffing, gravy

#### PAN FRIED COD

Chanterelle mushrooms, kale, parsnip purée, hazelnuts, garlic roasted potato, herb oil, chicken jus

### DESSERTS

#### CHOCOLATE & CHERRY CHEESECAKE (v)

Amarena cherries, milk chocolate, vanilla cream

#### CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

#### TROPICAL FRUIT PAVLOVA (v)

Mango, pineapple & passionfruit salsa, lime yoghurt, Solero sauce

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### CHILDREN (U 10)

#### 3 COURSE LUNCH: £45.00

#### ROAST TOMATO SOUP (v)

Baked bread & butter

#### ROASTED TURKEY

Roast potatoes, roasted root vegetables, winter greens, pig in blanket, sage, onion & sausage stuffing, gravy

#### STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream

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TABLE BOOKINGS TAKEN BETWEEN 12-4:30PM. LAST ORDERS 6PM.  
TABLES ALLOCATED FOR 2-2.5 HOURS DEPENDING ON SIZE & AVAILABILITY.

A £10pp non-refundable deposit is required to secure bookings - payable online only. Full balance & pre-order is required by Dec 1st. From Dec 1st onwards all reservations are non-refundable & non-transferable.

A discretionary service charge will be added to all bills

Please make us aware of any allergies or intolerances upon booking

# NEW YEAR'S EVE

- 4 COURSE DINNER £82.50 -

Available 31st Dec 2024 from 7:30pm with advanced booking & pre-order only

## PROSECCO ON ARRIVAL

### TO SHARE

ROSEMARY FOCACCIA, GARLIC OIL & BALSAMIC (ve)  
LEMON MARINATED OLIVES (ve)

### STARTERS

**CONFIT DUCK**  
Braised orzo, house  
greens, smoked  
pancetta, pearl onions,  
meat reduction

**CRISPY COD CAKE**  
Chip shop curry sauce,  
crushed minted peas,  
salt & vinegar chip  
sticks

**CONFIT BAKED  
POTATO (v)**  
Crème fraiche, caper &  
sun-blushed tomato  
salsa, herb oil

### MAINS

**8OZ FILLET STEAK**  
Dauphinoise potatoes, glazed winter vegetables, Diane sauce  
**FORREST MUSHROOM, BUTTERNUT SQUASH & SPINACH PARCEL (ve)**  
Roasted root vegetables, herb potatoes, truffle sauce

**SALMON EN CROUTE**  
Spring onion mash, creamed spinach & leek, split dill sauce

### DESSERTS

**BAILEYS PROFITEROLES (v)**  
Baileys Chantilly cream, chocolate & roasted hazelnut sauce

**ETON MESS PAVLOVA**  
Baked pavlova, macerated berries, raspberry sauce,  
Chantilly cream, raspberry ripple ice cream

**BISCOFF CHEESECAKE**  
Baked cheesecake, Biscoff sauce, crumb & ice cream

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

Wishing you peace, love & laughter in the new year!

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A £10pp non-refundable deposit is required to secure bookings - payable online only.

Full pre-order is required by Dec 6th.

A discretionary service charge will be added to all bills.

Please make us aware of any allergies or intolerances upon booking.

**TO BOOK PLEASE CONTACT US**

**Call: 0151 909 3909**

**Email: [info@theelephantwoolton.co.uk](mailto:info@theelephantwoolton.co.uk)**

**Visit: [www.theelephantwoolton.co.uk](http://www.theelephantwoolton.co.uk)**

# GLUTEN FREE MENU

## FESTIVE DINING

### STARTERS

**ROASTED TOMATO SOUP** (ve)  
Pesto crème fraiche, garlic bread

**WILD MUSHROOMS ON TOAST** (v)  
Crème fraiche sauce, truffle, parmesan

**PRAWN COCKTAIL**  
Seafood sauce, dressed salad, bread

### MAINS

**ROASTED TURKEY**  
Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, turkey gravy

**GARLIC ROASTED CHICKEN**  
Creamy mushroom, pea, spinach & caramelised onion fricassée, baby roasted potatoes, pancetta, chicken & thyme sauce

**FESTIVE BEEF BURGER**  
Maple glazed smoked bacon, grilled brie, cranberry ketchup, gherkins, fries, slaw

### DESSERTS

**MULLED BERRY PAVLOVA**  
Macerated strawberries, blackberries & raspberries, Chantilly cream, fresh mint

**CHOCOLATE BROWNIE** (v)  
Vanilla ice cream & fresh berries

## NEW YEARS EVE

### PROSECCO ARRIVAL

#### SHARING BOARD

**BAKED BREAD, GARLIC OIL & BALSAMIC,  
LEMON MARINATED OLIVES**

#### STARTER

**CONFIT DUCK**  
Braised orzo, house greens, smoked pancetta, pearl onions, meat reduction

**CONFIT BAKED POTATO**  
Crème fraiche, caper & sun-blushed tomato salsa, herb oil

#### MAIN

**8OZ FILLET STEAK**  
Dauphinoise potatoes, glazed winter vegetables, Diane sauce

#### DESSERTS

**ETON MESS PAVLOVA**  
Baked pavlova, macerated berries, raspberry sauce, Chantilly cream, raspberry ripple ice cream

**CHOCOLATE BROWNIE** (v)  
Vanilla ice cream & fresh berries

## 4 COURSE CHRISTMAS DAY LUNCH

### CANAPE

**WHIPPED GOATS CHEESE CROSTINI** (v)  
Cranberry, mint & roasted pistachio, garlic crostini

### STARTERS

**ROASTED BUTTERNUT SQUASH SOUP** (v)  
Chilli crème fraiche, bread & whipped butter

**SMOKED SALMON**  
Lemon crème fraiche, dill oil, pickled shallots, capers, toasted bread

### MAINS

**ROASTED TURKEY**  
Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, turkey gravy

**PAN FRIED COD**  
Chanterelle mushrooms, kale, parsnip purée, hazelnuts, garlic roasted potato, herb oil, chicken jus

### DESSERTS

**CHOCOLATE BROWNIE**  
Vanilla ice cream & fresh berries

**TROPICAL FRUIT PAVLOVA** (v)  
Mango, pineapple & passionfruit salsa, lime yoghurt, Solero sauce

## KIDS FESTIVE DINING (U10'S)

### STARTERS

**ROASTED TOMATO SOUP**  
Baked bread & butter

### MAIN

**ROASTED TURKEY**  
Rosemary roast potatoes, roasted root vegetables, winter greens, pig in blanket, sage, onion & sausage stuffing, gravy

### DESSERTS

**CHOCOLATE BROWNIE**  
Vanilla ice cream & fresh berries

**VANILLA ICE CREAM & FRESH BERRIES**  
Two scoops

PLEASE NOTIFY US OF ANY DIETARY OR ALLERGY REQUIREMENTS WHEN ENQUIRING.  
PRICINGS AND T&C'S AS PER OUR FULL FESTIVE MENU.

# VEGAN MENU

## FESTIVE DINING

### STARTERS

**ROASTED TOMATO SOUP**  
Garlic ciabatta

**WILD MUSHROOMS ON TOAST**  
Truffle oil

### MAIN

**SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL**  
Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, sage & onion stuffing, cider & sage gravy

### DESSERTS

**CHOCOLATE BROWNIE**  
Vanilla ice cream & fresh berries

**VANILLA ICE CREAM & FRESH BERRIES**  
Two scoops

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## NEW YEARS EVE

### SHARING BOARD

**ROSEMARY FOCACCIA, GARLIC OIL & BALSAMIC, LEMON MARINATED OLIVES**

### STARTER

**CONFIT BAKED POTATO**  
Caper & sun-blushed tomato salsa, herb oil

### MAIN

**FOREST MUSHROOM, BUTTERNUT SQUASH & SPINACH PARCEL**  
Roasted root vegetables, herb potatoes, truffle sauce

### DESSERTS

**CHOCOLATE BROWNIE**  
Vanilla ice cream & fresh berries

**VANILLA ICE CREAM & FRESH BERRIES**  
Three scoops

## CHRISTMAS DAY

### CANAPE

**CURRIED CAULIFLOWER FRITTER**  
Salt & vinegar

### STARTER

**ROASTED BUTTERNUT SQUASH SOUP**  
Garlic ciabatta

### MAIN

**FOREST MUSHROOM & ROASTED SQUASH EN CROUTE**  
Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, sage & onion stuffing, gravy

### DESSERTS

**CHOCOLATE BROWNIE**  
Vanilla ice cream & fresh berries

**VANILLA ICE CREAM & FRESH BERRIES**  
Three scoops

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## KIDS FESTIVE DINING (U10'S)

### STARTERS

**ROASTED TOMATO SOUP**  
Baked bread

### MAIN

**SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL**  
Rosemary roast potatoes, roasted root vegetables, winter greens, sage & onion stuffing, gravy

### DESSERTS

**CHOCOLATE BROWNIE**  
Vanilla ice cream & fresh berries

**VANILLA ICE CREAM & FRESH BERRIES**  
Two scoops

PLEASE NOTIFY US OF ANY DIETARY OR ALLERGY REQUIREMENTS WHEN ENQUIRING.  
PRICINGS AND T&C'S AS PER OUR FULL FESTIVE MENU.