



Christmas Day Lunch Menu 2025

Served 12:00 – 15:30, Thursday 25 December

Starters

Cream of cauliflower soup, chilli oil

Game terrine, beetroot and apple chutney, toasted brioche

Smoked trout and pickled fennel salad, horseradish cream

Baked herb crust goat cheese, olives and tomato salad, balsamic vinegar glaze

Mains

Traditional Christmas turkey with all the trimmings, brussels sprouts, garlic and thyme roast potatoes, gravy, cranberry tart

Venison steak, pommes anna, roasted vegetables, port wine jus

Seared fillet of salmon, curried potatoes tartar, sauté kale, herbs beurre blanc

Roasted butternut squash, mushroom and stilton strudel, pesto new potatoes, spicy tomato coulis

Desserts

Christmas pudding, brandy sauce

Dark chocolate and raspberry mousse, white chocolate ice cream

Cherry frangipane tart, salted caramel ice cream, amaretto cherry syrup

Selection of English cheeses, celery, grapes, chutney, crackers

To finish

Tea and coffee

£85.00 per person

Pre-bookings only. We require a non-refundable and non-transferrable 25% deposit per person on booking. Pre-orders and balancing payment must be received by Thursday 11 December 2025.

To book, please email reception@elephanthotel.co.uk or call 01189 842244.

Please note that all of our menus are samples and subject to change due to the availability of ingredients.

Allergens and dietary requirements: If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.