

PUB & BAKEHOUSE



The
ELEPHANT

EST. 1934



**CHRISTMAS &
NEW YEAR 2023**





FESTIVE DINING

- 2 COURSE £27.50 - 3 COURSE £32.50 -

Available 17th Nov - 23rd Dec 2023 with advanced booking & pre-order only.
Fridays & Saturdays from 4pm - three course option only. Not available Sundays.

PRE-BOOK YOUR PROSECCO RECEPTION +£6.00

STARTERS

LEEK & POTATO SOUP (v)

Crispy leeks, baked focaccia, whipped butter

CHICKEN LIVER PARFAIT

Spiced pear chutney, crispy shallots, toasted bloomer

WILD MUSHROOMS ON TOAST (v)

Crème fraîche sauce, truffle, parmesan

SMOKED HADDOCK & DILL FISH CAKE

Poached egg, brown butter hollandaise, caper & watercress salad

MAINS

ROAST TURKEY

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter buttered greens, pig in blanket, sage & onion stuffing, turkey gravy

LANCASHIRE CHEESE, BEETROOT, SWEET POTATO & SPINACH PARCEL (v)

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter buttered greens, gravy

BRAISED BEEF WELLINGTON

Smoked cheese mash, cauliflower purée, honey roasted carrot, cavolo nero, beef & red wine sauce

GARLIC & THYME CHICKEN SUPREME

Butter roasted fondant potato, tenderstem broccoli, Forestière sauce

CORNISH SOLE SCHNITZEL

Lemon & parmesan crumb, roasted garlic new potatoes, creamed leeks & savoy cabbages

DESSERTS

CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

BAKED VANILLA CHEESECAKE (v)

Orange & cranberry compote, roasted pecans, Cointreau honey drizzle

ETON MESS PAVLOVA (v)

Baked meringue, macerated raspberries, raspberry sauce, Chantilly cream, raspberry ripple ice cream

STICKY TOFFEE PUDDING (v)

Banoffee sauce, toffee fudge ice cream, banana chips

KIDS FESTIVE DINING (U10'S)

- 2 COURSE £14.00 • 3 COURSE £18.00 -

STARTERS

ROAST TOMATO SOUP (v)

Baked bread & butter

SMOKED HADDOCK FISHCAKE

House salad

MAINS

ROAST TURKEY

Roast potatoes, carrot & swede crush, maple glazed parsnip, winter greens, pig in blanket, sage & onion stuffing, turkey gravy

LANCASHIRE CHEESE, BEETROOT, SWEET POTATO & SPINACH PARCEL (v)

Roast potatoes, carrot & swede crush, maple glazed parsnip, winter greens, gravy

DESSERTS

STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream

ICE CREAM & FRESH BERRIES (v)

Two scoops



CHRISTMAS DAY

- 4 COURSE CHRISTMAS LUNCH £80.00 -

Available 25th Dec 2023 with advanced booking & pre-order only

CANAPÉ

WHIPPED GOATS CHEESE & PISTACHIO CROSTINI (v)

STARTERS

ROASTED TOMATO & BASIL SOUP (v)

Baked focaccia, whipped butter

SMOKED SALMON

Lemon chive cream cheese, dill oil, pickled shallots, capers, granary toast

CHICKEN LIVER PARFAIT

Spiced pear chutney, orange & black pepper butter, toasted bloomer

MAINS

ROAST TURKEY

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter buttered greens, pig in blanket, sage & onion stuffing, turkey gravy

WILD MUSHROOM, BUTTERNUT SQUASH & BRIE EN CROÛTE (v)

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter buttered greens, gravy

PAN FRIED COD

Garlic & lemon marinated cod, creamy sundried tomato & parmesan sauce, turned potato, spinach, basil

DESSERTS

CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

BAKED VANILLA CHEESECAKE (v)

Orange & cranberry compote, roasted pecans, Cointreau honey drizzle

ETON MESS PAVLOVA (v)

Baked meringue, macerated raspberries, raspberry sauce, Chantilly cream, raspberry ripple ice cream

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

TABLE BOOKINGS BEING TAKEN BETWEEN 12PM - 4PM. LAST ORDERS 5:30PM.
TABLES ALLOCATED FOR 2 - 2.5 HOURS DEPENDING ON PARTY SIZE & AVAILABILITY.

PRIVATE DINING

BOOK OUR STUNNING NEWLY RENOVATED PRIVATE DINING ROOM FOR YOUR FESTIVE PARTIES OR NEW YEARS EVE CELEBRATIONS.

We can arrange split hire or exclusive use, perfect if you're looking for something more private.

Our private dining room is available for sit-down meals or buffet style dining.
For more information or to check current availability please email our reservations team info@theelephantwoolton.co.uk

ALLERGIES | INTOLERANCES | DIETARY REQUIREMENTS: PLEASE NOTIFY US WHEN PRE-ORDERING

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 £82.50 -

Available 31st Dec 2023 from 7:30pm with advanced booking & pre-order only



PROSECCO ON ARRIVAL

NIBBLES

GARLIC & ROSEMARY BAKED
FOCCACCIA, HOUSE OILS *(ve)*

LEMON & HERB
MARINATED OLIVES *(ve)*

STARTERS

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

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

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

MAINS

8OZ FILLET STEAK
Dauphinoise potatoes,
glazed root vegetables,
Diane sauce

FOREST MUSHROOM,
BUTTERNUT SQUASH &
SPINACH PARCEL *(ve)*
Sautéed winter vegetables,
herb potatoes, truffle sauce

FILLET OF SALMON
EN CROÛTE
Spring onion mash, creamed spinach,
split dill sauce

DESSERTS

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

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

BISCOFF CHEESECAKE *(v)*
Baked vanilla cheesecake,
Biscoff sauce, Biscoff 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!

TO BOOK PLEASE CONTACT US

Call: 0151 909 3909 | Email: info@theelephantwoolton.co.uk | Visit: www.theelephantwoolton.co.uk

