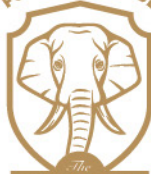
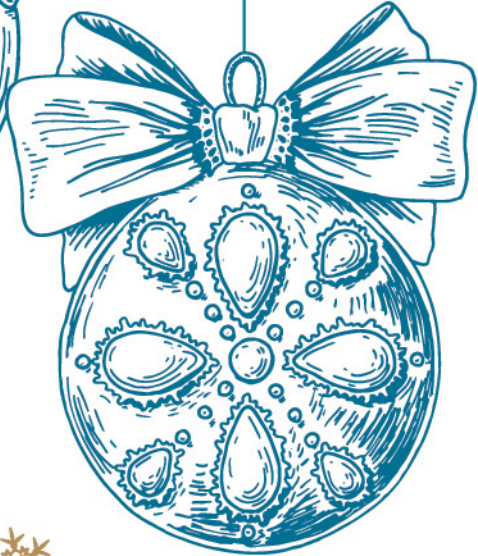


PUB & BAKEHOUSE



The
ELEPHANT

EST. 1934



CHRISTMAS & NEW YEAR

2025



FESTIVE DINING



MON - THU | 2 COURSE £28.50 - 3 COURSE £33.50
FRI - SAT | 2 COURSE £30.00 - 3 COURSE £35.00

Available 14th Nov - 23rd Dec 2025 with advanced booking & pre-order only. Not available Sundays.

STARTERS

LEEK & POTATO SOUP (ve) (gf)

Baked onion roll, salted whipped butter & crispy leeks

DEEP FRIED BRIE WEDGES (v)

Truffle oil, Parmesan & caramelised onion mayo dip

WILD MUSHROOMS

ON TOAST (v) (ve) (gf)

Crème fraîche sauce, Parmesan, fresh herbs & toasted white bloomer

KOREAN GLAZED CHICKEN SKEWERS

Sesame, coriander & dressed salad

PRAWN COCKTAIL (gf)

Seafood sauce, dressed salad & brown bloomer

MAINS

ROASTED TURKEY (gf)

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

CHICKEN FORESTIÈRE (gf)

Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce

BRAISED BEEF WELLINGTON

Buttery mash, honey glazed carrot, carrot purée, crispy kale & beef gravy

DOUBLE BACON & BRIE MELT BURGER (gf)

Maple bacon, red onion jam, toasted brioche, tomato, red onion & shredded lettuce, skin on fries & slaw

SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

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

DESSERTS

CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

RASPBERRY & LEMON PAVLOVA (v) (gf)

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

SNICKERS CHEESECAKE (v)

Baked vanilla cheesecake, snickers sauce, salted caramel drizzle, roasted peanuts & vanilla ice cream

STICKY TOFFEE PUDDING (v)

Orange & Cointreau butterscotch sauce, fresh clotted cream

KIDS FESTIVE DINING (U10'S)

STARTERS

ROAST TOMATO SOUP (ve) (gf)

Baked bread & butter

CHIPOLATA SAUSAGES

Ketchup dip

MAINS

ROASTED TURKEY (gf)

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

SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

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

CHEESEBURGER (gf)

Brioche bun, skin on fries

DESSERTS

STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream

ICE CREAM & FRESH BERRIES (v)

Two scoops



2 COURSE
£14.50
3 COURSE
£19.00

A £10pp non-refundable deposit (payable online only) is required within 7 days to confirm your booking.

All guests must pre-order from the Festive Dining menu 7 days in advance.

A discretionary service charge applies. Please inform us of any allergies when booking.



CHRISTMAS DAY



- 4 COURSE CHRISTMAS DAY LUNCH £85.00 -

Available 25th Dec 2025 with advanced booking & pre-order only

CANAPÉ

SUN BLUSHED TOMATO, PESTO & MOZZARELLA ARANCINI, PESTO AÏOLI DIP (v)

Vegan and gluten free canapé available on request

STARTERS

HONEY ROASTED PARSNIP SOUP (ve) (gf)

Smoked bacon crumb, toasted onion roll & whipped butter

SMOKED SALMON (gf)

Lemon crème fraîche, dill oil, pickled shallot, dill & caper salad, toasted granary bloomer

CHICKEN LIVER PARFAIT

Orange & pink peppercorn butter, spicy pear chutney & toasted brioche

MAINS

ROAST TURKEY (gf)

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

FOREST MUSHROOM, ROASTED BUTTERNUT SQUASH & BRIE EN CROÛTE (v) (ve)

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

BAKED HALIBUT (gf)

Poached mussels & king prawns, seafood bisque sauce, seasonal vegetables, saffron potato fondant

DESSERTS

CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

BAKED VANILLA CHEESECAKE (v)

Chocolate orange sauce, orange gel, chocolate wafer & chocolate orange ice cream

VANILLA CRÈME BRÛLÉE (v)

Macerated winter berries & baked shortbread

KIDS

ROASTED TOMATO SOUP (v) (ve)

Baked bread & butter

ROASTED TURKEY (gf)

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

SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

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

STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream



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.

Table bookings being taken between 12pm – 4pm. Last orders 6pm. Tables allocated for 2 – 2.5 hours depending on party size & availability

NEW YEARS EVE



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

- 4 COURSE DINNER £89.50 -

Available 31st Dec 2025 from 7:30pm with advanced booking & pre-order only

PROSECCO ON ARRIVAL

TO SHARE

GARLIC & ROSEMARY BAKED FOCACCIA, BALSAMIC & OLIVE OIL (ve) (gf)

LEMON & HERB MARINATED OLIVES (ve)

STARTERS

SEAFOOD GRATIN (gf)
Baked scallops, king prawns & mussels, creamy leek & dill sauce, Parmesan & herb crumb, toasted sourdough

AROMATIC CRISPY DUCK
Crispy duck, hoisin sauce, pancakes, cucumber & spring onion

BAKED CAULIFLOWER TIKKA (ve) (gf)
Chickpea & lentil dhal, mint yoghurt, pomegranate, mango chutney & coriander

MAINS

8oz FILLET STEAK (gf)
Dauphinoise potato, glazed root vegetables & Diane sauce

PAN FRIED HALIBUT (gf)
Garlic roasted king prawn, chorizo & sun blushed tomato potato cake, samphire, spinach & saffron cream sauce

NUT ROAST EN CROÛTE (ve)
Parsley & Dijon mash, glazed root vegetables & truffle sauce

DESSERTS

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

WARM BAKED CHOCOLATE CHIP COOKIE POT (v)
Malted milk sauce, toasted marshmallow & malted milk ice cream

VANILLA CRÈME BRÛLÉE (v)
Macerated winter berries & baked shortbread

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

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

A £10pp non-refundable deposit is required to secure bookings - payable online only. 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 | Visit: www.theelephantwoolton.co.uk



VEGAN MENU

FESTIVE DINING

STARTERS

LEEK & POTATO SOUP
Baked onion roll & crispy leeks

WILD MUSHROOMS ON TOAST
Wild mushrooms, truffle oil

MAIN

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

DESSERTS

CHOCOLATE BROWNIE
Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES
Two scoops

NEW YEARS EVE

SHARING BOARD

ROSEMARY FOCACCIA, GARLIC OIL & BALSAMIC, LEMON MARINATED OLIVES

STARTER

BAKED CAULIFLOWER TIKKA
Chickpea & lentil dhal, mint yoghurt, pomegranate, mango chutney & coriander

MAIN

NUT ROAST EN CROÛTE
Parsley & Dijon mash, glazed root vegetables & truffle sauce

DESSERTS

CHOCOLATE BROWNIE
Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES
Three scoops

CHRISTMAS DAY

CANAPE

CAULIFLOWER FRITTER
Curry mayonnaise

STARTER

ROASTED PARSNIP SOUP
Toasted onion roll

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

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.

GLUTEN FREE MENU

FESTIVE DINING

STARTERS

LEEK & POTATO SOUP

Baked bread, salted whipped butter & crispy leeks

WILD MUSHROOMS ON TOAST (v)

Crème fraîche sauce, truffle, Parmesan

PRAWN COCKTAIL

Seafood sauce, dressed salad, buttered bread

MAINS

ROASTED TURKEY

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, turkey gravy

CHICKEN FORESTIÈRE

Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce

DOUBLE BACON & BRIE MELT BURGER

Maple bacon, red onion jam, toasted bun, tomato, red onion & shredded lettuce, skin on fries & slaw

DESSERTS

RASPBERRY & LEMON PAVLOVA

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

CHOCOLATE BROWNIE (v)

Vanilla ice cream & fresh berries

NEW YEARS EVE

PROSECCO ARRIVAL

SHARING BOARD

BAKED BREAD, GARLIC OIL & BALSAMIC,
LEMON MARINATED OLIVES

STARTER

SEAFOOD GRATIN

Baked scallops, king prawns & mussels, creamy leek & dill sauce, toasted bread

BAKED CAULIFLOWER TIKKA

Chickpea & lentil dhal, mint yoghurt, pomegranate, mango chutney & coriander

MAIN

8OZ FILLET STEAK

Dauphinoise potato, glazed root vegetables & Diane sauce

PAN FRIED HALIBUT

Garlic roasted king prawn, sun blushed crushed new potatoes, samphire, spinach & saffron cream sauce

DESSERTS

RASPBERRY & LEMON PAVLOVA

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

CHOCOLATE BROWNIE (v)

Vanilla ice cream & fresh berries

4 COURSE CHRISTMAS DAY LUNCH

CANAPE

CAULIFLOWER BHAJI

Curry mayonnaise

STARTERS

HONEY ROASTED PARSNIP SOUP

Smoked bacon crumb, toasted bread & whipped butter

SMOKED SALMON

Lemon crème fraîche, dill oil, pickled shallot, dill & caper salad, toasted bread

MAINS

ROASTED TURKEY

Rosemary roasted potatoes, carrot puree, glazed root vegetables, maple sprouts, winter greens, turkey gravy

BAKED HALIBUT

Poached mussels & king prawns, seafood bisque sauce, seasonal vegetables, saffron potato fondant

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

RASPBERRY & LEMON PAVLOVA

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

KIDS FESTIVE DINING (U10'S)

STARTERS

ROASTED TOMATO SOUP

Baked bread & butter

MAIN

ROASTED TURKEY

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, turkey gravy

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Two scoops