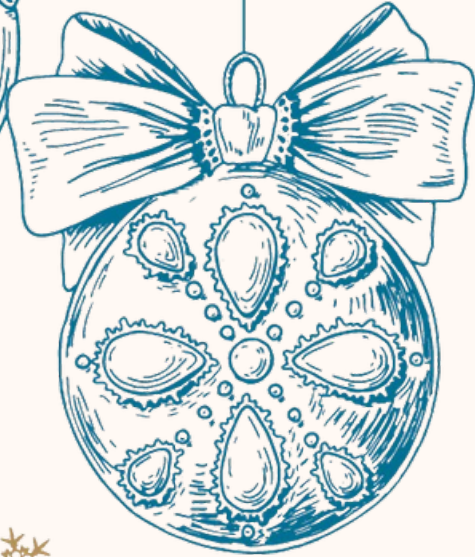


PUB & BAKEHOUSE



The
ELEPHANT

EST. 1934



CHRISTMAS & NEW YEAR

2026





FESTIVE DINING

MON - THU | 2 COURSE £31.50 - 3 COURSE £36.50

FRI - SAT | 2 COURSE £33.00 - 3 COURSE £38.00

Available 13th Nov - 23rd Dec 2026 with advanced booking & pre-order only.

Not available Sundays.

STARTERS

BROCCOLI & STILTON SOUP (v)

Deep fried crouton

CHICKEN & HAM HOCK TERRINE

Pickled veg, toasted garlic ciabatta

DEEP FRIED BRIE WEDGES (v)

Truffle oil, parmesan & caramelised onion mayo dip

WILD MUSHROOMS ON TOAST (v)

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

PRAWN COCKTAIL

King prawn & Greenlandic prawns, Marie Rose sauce, brown bloomer

MAINS

ROAST TURKEY

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

ROASTED SQUASH, CHESTNUT, GOATS CHEESE & SPINACH PARCEL (v)

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

BRAISED BEEF WELLINGTON

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

DOUBLE BACON, BRIE & HOT HONEY BURGER

British beef, French brie, crispy shallots, streaky bacon, Dijonnaise, rocket, red onion, pretzel bun, fries

CHICKEN FORESTIÈRE

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

CURRIED SEABASS

Pan fried seabass, bombay potatoes, curry vegetable broth, crispy kale

To share: Pigs in blankets £7.00

DESSERTS

YULE LOG (v)

Dark chocolate ganache, brandy sauce, Chantilly cream, winter berries

WINTER BERRY MESS SUNDAE (v)

Winter berries, vanilla ice cream, meringue, Chantilly cream

WHITE CHOCOLATE & PISTACHIO CHEESECAKE (v)

Vanilla baked cheesecake, white chocolate sauce, pistachio crumb

STICKY TOFFEE PUDDING (v)

Toffee Sauce, vanilla ice cream

KIDS FESTIVE DINING

STARTERS

ROAST TOMATO SOUP (v)

Baked bread & butter

CHIPOLATA SAUSAGES

Ketchup dip

HUMMUS (v)

Carrot & cucumber sticks

MAINS

ROAST TURKEY

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

CHEESEBURGER

Brioche bun, skin on fries

ROASTED SQUASH, CHESTNUTS, GOATS CHEESE & SPINACH PARCEL (v)

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

DESSERTS

ICE CREAM & FRESH BERRIES (v)

Two scoops

STICKY TOFFEE PUDDING (v)

Toffee sauce, vanilla ice cream



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 3 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. Please ask for our vegan & gluten free menu



CHRISTMAS DAY

- 4 COURSE CHRISTMAS LUNCH £95 -

Available 25th Dec 2026 with advanced booking & pre-order only

CANAPÉ

POACHED PEAR & CANDIED WALNUT CROSTINI (v)

Goats cheese, garlic crostini

STARTERS

SMOKED SALMON

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

DUCK LIVER PÂTE

Chutney, beetroot & orange salad, toasted brioche

WINTER SQUASH SOUP (v)

Crème fraîche, winter spices, herb oil, roasted seeds, focaccia bread

MAINS

ROAST TURKEY

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

ROAST PORK

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

ROASTED SQUASH, CHESTNUT, GOATS CHEESE & SPINACH PARCEL (v)

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

PAN FRIED COD

Crushed curried potatoes, curry sauce, haystack fries, braised peas, cabbage & shallots

DESSERTS

CHOCOLATE ORANGE CHEESECAKE (v)

Baked vanilla cheesecake, chocolate orange ice cream & sauce

CHRISTMAS PUDDING (v)

Brandy sauce, clotted cream ice cream

WHITE CHOCOLATE CRÈME BRÛLÉE (v)

Home-baked shortbread, candied pistachio crumb, blackberries

KIDS CHRISTMAS DAY

STARTERS

ROAST TOMATO SOUP (v)

Baked bread & butter

CHIPOLATA SAUSAGES

Ketchup dip

MAINS

ROASTED SQUASH, CHESTNUT, GOATS CHEESE & SPINACH PARCEL (v)

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

ROASTED TURKEY

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

ROAST PORK

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

DESSERTS

CHOCOLATE BROWNIE (v)

Vanilla ice cream

STICKY TOFFEE PUDDING (v)

Toffee sauce, vanilla ice cream

ICE CREAM & FRESH BERRIES (v)

Two scoops

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 then 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 £90 -

Available 31st Dec 2026 from 7:30pm with advanced booking & pre-order only

PROSECCO ON ARRIVAL

MEZZE BOARD

Smoked chicken, venison pastrami, English cheddar, smoked almonds, red onion chutney, garlic crostinis, pickles & sun blushed tomatoes

STARTERS

POTTED BEEF

With garlic crostini & piccalilli

CRISPY DUCK SALAD

Crispy duck leg, mixed leaf, orange, pickled radish, spring onions, edamame

POSH SCAMPI

Prawns, scallops, monkfish tail, lemon mayo & pea purée

TEMPURA VEGETABLES (V)

Soya mayo & sweet chilli dip

MAINS

8OZ FILLET STEAK +£3 supplement

Potato terrine, creamed spinach, peppercorn sauce

SEABASS

Wild mushrooms, kale, sautéed potatoes, white wine & cream sauce

MALAYSIAN CURRY (v)

Grilled vegetables, jasmine rice, flatbread

DUCK BREAST

Cherry purée, tenderstem broccoli, baby carrots, new potatoes, red wine jus, pistachio

MOROCCAN LAMB

Spiced giant cous cous with cucumber & tomatoes, tenderstem broccoli, spiced red pepper & tomato sauce, pomegranate, coriander

DESSERTS

MILLIONAIRE ECLAIR (v)

Chantilly cream, chocolate & caramel sauce, chocolate crunch balls, fudge bites

PISTACHIO BANANA SPLIT (v)

Brûlée banana, Chantilly cream, black cherry, pistachio & vanilla ice cream

WHITE CHOCOLATE CRÈME BRÛLÉE (v)

Homebaked shortbread, raspberries

DAIRY FARM ICE CREAM (v)

2 scoops of ice cream, served with wafer & seasonal berries

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

A £25pp non-refundable deposit is required to secure bookings - payable online only.

Full pre-order is required by Dec 20th.

A discretionary service charge will be added to all bills.

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