



The Elms Hotel



Immerse Yourself In The Enchanting Ambience Of Christmas At The Elms

Let us take care of you this Christmas, where beautiful surroundings, an authentic welcome and a delightful festive atmosphere make a beautiful backdrop for a marvellously memorable festive season.



This festive season, immerse yourself in the joy and magic of Christmas at The Elms Hotel. We have planned an array of unforgettable festivities, including Christmas party nights, festive lunch and dinners, indulgent afternoon teas, and spectacular New Year's Eve celebrations. Join us as we create cherished memories and make this festive season truly extraordinary.



The Elms Hotel



Festive Menu

2 COURSES | £20 PER PERSON
3 COURSES | £30 PER PERSON

TO START

Olive Oil And Garlic Smearred Pumpkin Puree (V,VE,GF)

With bread and butter

Ham Hock Terrine

Piccalilli and Mesclun greens, toasted baguette slices

Prawn Marie Rose With Quinoa And Avocado

With garlic croute

MAINS

Roasted Turkey Breast

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, and rich gravy

Traditionally Slow Cooked Roast Sirloin Of Beef

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, and rich gravy

Salmon Fillet

Mashed potato, Pigs in blanket, stuffing, roast vegetables, seasonal greens, lemon garlic butter sauce

Beetroot And Butternut Squash Wellington (V VE)

Mashed potato, roast vegetables, seasonal greens, gravy

DESSERTS

Traditional Christmas Pudding (V, VE)

With homemade brandy sauce

Homemade Bread And Butter Pudding

With custard

White Chocolate & Raspberry Brulee Cheesecake

With fruit salsa

Tea / Coffee and Mince pies

All menu items can be adapted for gluten free, Please advise at the time of booking

*Available Mon To Sat Throughout December
Served From 12pm-4pm*



Festive Sunday Lunch

TO START

Soup Of The Day- Minestrone (V, VE)

With bread and butter

Mushroom Vol -Au-Vent (V)

With creamy mushrooms & cheese

Prawn Marie Rose With Quinoa And Avocado

With garlic croute

Chargrilled Vegetable Terrine

Courgettes, aubergines, bell peppers with a rich tomato dressing

MAINS

Roasted Turkey Breast

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, Yorkshire pudding and rich gravy

Traditionally Slow Cooked Roast Sirloin Of Beef

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, Yorkshire pudding and rich gravy

Salmon Fillet

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal Greens, Yorkshire pudding, lemon garlic butter sauce

Beetroot and Butternut Squash Wellington (V, VE)

Mashed potato, roast vegetables, seasonal greens, gravy

DESSERTS

Traditional Christmas Pudding (V, VE)

With homemade brandy sauce

Sticky Toffee Pudding

Served with custard

Lemon & White Chocolate Pavlova

White chocolate truffle, crispy meringue, citrus cream with lemon curd

TEA / COFFEE- ADD £2



All menu items can be adapted for gluten free ,
Please advise at the time of booking

1 COURSE | £16.95 PER PERSON

2 COURSES | £21.95 PER PERSON

3 COURSES | £26.95 PER PERSON

**Available Sunday Throughout December
From 12pm-4pm**





Afternoon Tea

Selection of Finger Sandwiches
Turkey, Stuffing & Cranberry
Savoury Cheese
Egg Mayonnaise & Cress
Honey Roasted Ham

Savoury Selection
Sausage Roll
Scotch egg
Pork Pie

Selection Of Cakes
Mini Cakes
Macarons
Strawberry Posset

Scones With Jam & Clotted Cream

Hot Beverages
Freshly Brewed Coffee or a Selection of tea

£16.95 PER PERSON

*Served Throughout December from 12 Pm
Onwards Excludes Christmas Day, Boxing Day &
New Years Day*

Pre- booking required with £5 deposit per person
-Non refundable.
All menu items can be adapted for gluten free ,
Please advise at the time of booking



Private Party Menu

*Book Our Function room & DJ for your works
Christmas Party*

Party packs included:

2 Course meal & Choice of beer buckets

10 Bottles of Stella or Budweiser per table

Or

3 Prosecco per table

*5 Round tables of 10 , Minimum of 50 guests
required*

MAINS

Homemade Veg Lasagne

With garlic croustade

Homemade Steak Pie

With garden peas, potato chips and rich gravy

Homemade Chicken Curry

With Rice

DESSERTS

Black Forest Gateau

Chocolate sponge cake with cherry sauce

Bread and Butter Pudding

With custard

Lemon Cheesecake

With tropical fruit compote

All menu items can be adapted for gluten free,
please advise at the time of booking

2 COURSES | £15 PER PERSON

3 COURSES | £20 PER PERSON

Perfect if you fancy something a little more private! Our packages give you the flexibility to create & theme your own Christmas Party.



Please contact us for dates and availability

Party Menu

MAINS

Roasted Turkey Breast

*Mashed potato, pigs in blanket, stuffing, roast vegetables ,
Seasonal Greens, and rich gravy*

Roasted Pork

*Mashed potato, pigs in blanket, stuffing, roast vegetables ,
Seasonal Greens, and rich gravy*

Carrot Wellington (V,VE)

Mashed potato, roast vegetables , seasonal greens, gravy

DESSERTS

Christmas Pudding (V , VG)

With homemade brandy sauce

Homemade Lemon Cheese Cake

With tropical fruit compote

Chocolate Truffle Brownie Torte

*chocolate biscuit base topped with Belgian chocolate truffle
mousse*

All menu items can be adapted for gluten free ,
Please advise at the time of booking



Friday 13 th and Friday 20 th Served from 7.30 pm

*Available for individual bookings or party bookings
DJ Until 12 am*

2 COURSES | £30 PER PERSON



Party Buffet

MAINS

Beef Lasagne

Penne Alfredo

Garlic Bread

Seasoned Potato Wedges

Chicken Tikka Masala

Vegetable Korma

Plain Rice

Nan Bread

DESSERTS

Chef's special assorted desserts

All menu items can be adapted for gluten free, please advise at the time of booking

14th Saturday December

Available for individual bookings or party bookings

DJ Until 12 am

Food served from 7.30 to 9.30pm



£25 PER PERSON



Christmas Eve

TO START

Butternut Squash Soup

Served with warm bread roll and butter

Ham Hock Terrine

Piccalilli and Mesclun greens, toasted baguette slices

Prawn Marie Rose With Quinoa And Avocado

With garlic croute

Assorted Melon Platter (V,VE,GF)

Served with coulis and fruits



MAINS

Roasted Turkey Breast

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, and rich gravy

Salmon Fillet

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, lemon garlic butter sauce

Carrot Wellington (V,VG)

Mashed potato, roast vegetables, seasonal greens, gravy

DESSERTS

White Chocolate & Lemon Cheese Cake

white chocolate cheesecake with swirls & lemon sauce

Rhubarb & Ginger Cake (V,VE,GF)

Ginger crumb base with a layer of vegan rhubarb & chocolate filling

SELECTION OF CHEESE BOARD

Cheese, Crackers, Grapes, Celery, Nuts and Chutney

COFFEE AND MINCE PIE

All menu items can be adapted for gluten free, please advise at the time of booking

SERVED FROM 6PM

ADULTS | £35 PER PERSON

CHILD | £20 PER PERSON

Christmas Day

TO START

Soup Of The Day – Minestrone

With warm bread roll and butter

Prawn Marie Rose With Quinoa And Avocado

With garlic croute

Chargrilled Vegetable Terrine (V)

Courgettes, aubergines & peppers with a rich tomato dressing

Turkey Roulade (GF)

Turkey fillet with a gluten free pork, sage & onion stuffing wrapped in smoked streaky bacon

INTERMEDIATE

Sorbet

MAINS

Roast Turkey

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, and rich gravy

Traditionally Slow Cooked Roast Sirloin Of Beef

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, and rich gravy

Salmon Fillet

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, lemon garlic butter sauce

Carrot Wellington (V, VE)

Mashed potato, roast vegetables, seasonal greens, gravy

DESSERTS

Christmas Pudding (V, VE)

Served with Homemade Brandy Sauce

Chocolate & Raspberry Tear

Belgian chocolate truffle set on a chocolate sponge base

Lemon & Orange Syrup Sponge Pudding

Orange flavoured Sponge Pudding with Lemon Zest

ADULTS | £75 PER PERSON

CHILD | £40 PER PERSON

SITTINGS : 12pm to 2pm & 3pm to 5pm

SELECTION OF CHEESE BOARD

Cheese, Crackers, Grapes, Celery, Nuts and Chutney

COFFEE & PETIT FOURS

**All menu items can be adapted for gluten free ,
Please advise at the time of booking**

*Merry
Christmas*

Boxing Day

STARTERS

Soup Of The Day - Olive Oil And Garlic Smearred Pumpkin Puree (V,VE,GF)

With bread and butter

Ham Hock Terrine

Piccalilli and Mesclun greens, toasted baguette slices

Prawn Marie Rose With Quinoa And Avocado

With garlic croute

Assorted Melon Platter

Served with coulis and fruits

MAINS

Honey Roasted Gammon

Mashed potato, pigs in blanket, stuffings, roast vegetables, seasonal greens, honey mustard sauce

Roast Turkey

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, and rich gravy

Traditionally Slow Cooked Roast Sirloin Of Beef

Mashed potato, pigs in blanket, stuffing, roast vegetables, seasonal greens, and rich gravy

Beetroot and Butternut Squash Wellington (V,VE)

Mashed potato, roast vegetables, seasonal greens, gravy

DESSERTS

Christmas pudding (V, VE)

Served with homemade brandy sauce

Lemon & Orange Syrup Sponge Pudding

Orange flavoured sponge pudding with lemon zest

Rhubarb & Ginger Cake (V,VE,GF)

Ginger crumb base with a layer of vegan rhubarb & chocolate filling



SELECTION OF CHEESE BOARD
Cheese, Crackers, Grapes, Celery, Nuts and Chutney

Coffee and Mince pie

All menu items can be adapted for gluten free, please advise at the time of booking

SERVED FROM 12-5PM

ADULTS | £35 PER PERSON

CHILD | £22 PER PERSON

New Year's Eve

Arrive at 7pm , Meal served from 7.30pm

Live Music & disco till 2am ,Scottish piper at midnight followed by fireworks

FINGER BUFFET

Assorted Sandwiches

Vegetable Samosa

BBQ Chicken Wings

Savoury Eggs

Assorted Veggie rolls (V ,VE)

Falafel

Chicken Goujons

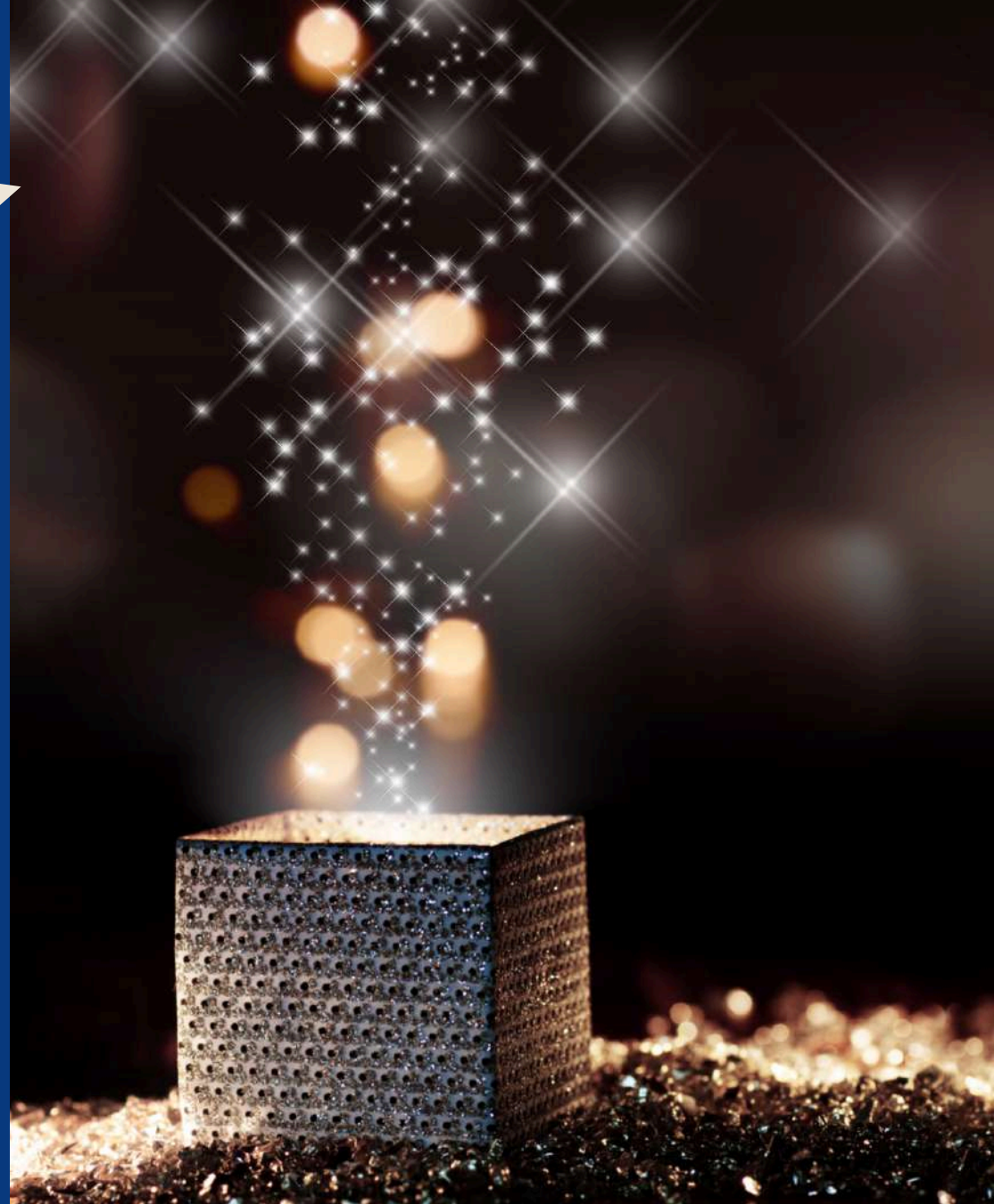
Seasoned Potato Wedges

Assorted Canapés

DESSERTS

Profiteroles

Assorted Cakes



£30 PER PERSON

New Year's Day

TO START

**Homemade Soup-Roasted Tomato
And Basil Soup (V , VE)**

With bread and butter

Duck And Orange Pate

Served with toasted brioche and butter

Prawn Marie Rose With Quinoa And Avocado

With garlic croute

Assorted Melon Platter

MAINS

Roasted sirloin of beef

*Mashed potato, pigs in blanket, stuffing, roast vegetables ,
seasonal greens, and rich gravy*

Roasted pork

*Mashed potato, pigs in blanket, stuffing, roast vegetables,
seasonal greens, and rich gravy*

Salmon Fillet

*Mashed potato, pigs in blanket, stuffing, roast vegetables ,
seasonal greens, lemon garlic butter sauce*

Carrot Wellington (V,VE)

Mashed potato, roast vegetables , seasonal greens, gravy

DESSERTS

Lemon & Orange Syrup Sponge Pudding (V)

Orange flavoured sponge pudding with lemon zest

Sticky Toffee Pudding

Served with Ice cream or Custard

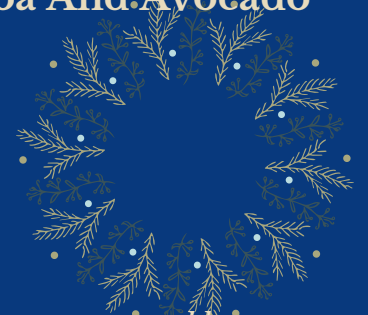
Dusted Salted Caramel Chocolate Tart

*Chocolate pastry filled with a layer of salted caramel
& dark chocolate filling*

SELECTION OF CHEESE BOARD

Cheese, Crackers, Grapes, Celery, Nuts and Chutney

COFFEE AND MINTS



ADULTS | £32 PER PERSON

CHILD | £20 PER PERSON

How To Book

Make a reservation by giving the hotel a call to confirm the dates you have selected.

A £10 per person non-refundable deposit is needed to guarantee your reservation. Each party may only have one deposit, and the party planner must collect all deposits.

Upon receiving your deposit, a confirmation will be emailed. The entire amount must be paid 14 days before the event or by December 1st, 2024, whichever comes first. Under no circumstances are any payments made in full within 14 days of the event refundable or transferable.

14 days before the event, wine and food must be pre-ordered. For big private bookings, we have other days available in addition to those listed in our brochure. The current rate of VAT is included in all pricing.

Any special dietary/allergy requirements must be notified at least 48 hours prior to the event





A Venue For All Occasions



Whether you are looking for civil ceremonies, wedding receptions, birthday parties, afternoon tea and more, let the Elms Hotel take care of your special day.

Whatever your plans are for your special day, our highly professional standards and service will ensure the ultimate success.

Please contact our team
for reservations & enquiries

Phone: 01777949491

Email: theelmsretford@gmail.com





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