



MERRY
Christmas
AND HAPPY NEW YEAR



The Elms Hotel

This Christmas, step into a world of elegance and festive charm at The Elms Hotel. Whether you're looking to unwind in refined comfort, enjoy a sumptuous Christmas Lunch or Dinner with loved ones, or celebrate the New Year with sophistication and sparkle, our exclusive seasonal experiences are crafted to make your stay truly unforgettable.

Let us take care of every detail as you relax in the warmth of our beautifully decorated country house, surrounded by timeless luxury, heartfelt hospitality, and a truly magical festive atmosphere. After the excitement of Christmas Day, retreat to the tranquillity of The Elms, where you can reconnect with family and friends, savour exquisite cuisine, and enjoy a peaceful end to the year in exceptional style.





2 COURSES | £20 PER PERSON
3 COURSES | £26 PER PERSON

FESTIVE MENU

STARTERS

Soup Of The Day (Veg , VE , GF)

Served with bread roll

Prawn Cocktail

Prawn Marie-rose sauce , brown bread & butter

Ham Hock And Pea Terrine

With slow cooked ham hock, peas, mustard and honey

MAINS

Traditionally Slow Cooked Roast Sirloin Of Beef

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

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 and lemon garlic butter sauce*

Cumin Butternut Squash & Lentil Wellington (Veg , VE)

*Butternut squash & lentils in filo pastry topped with
paprika, onion seeds and parsley*

DESSERTS

Traditional Christmas Pudding (VEG , VE)

With homemade brandy Sauce

Chocolate Truffle Brownie Torte (VEG , VE , GF)

*Chocolate biscuit topped with Belgian chocolate truffle
mousse*

Lemon & Orange Syrup Sponge pudding

Orange flavoured sponge pudding with lemon Zest

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 from 12- 9pm
Throughout December

FESTIVE SUNDAY LUNCH

STARTERS

Soup Of The Day (Veg , VE , GF)

Served with bread roll

Prawn Cocktail

Prawn Marie-rose sauce , brown bread & butter

Ham Hock And Pea Terrine

Terrine with slow cooked ham hock, peas, mustard and honey

MAINS

Traditionally Slow Cooked Roast Sirloin Of Beef

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

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

Beetroot & Butternut Squash Wellington (Veg , VE)

Beetroot and butternut squash in balsamic chutney wrapped in a golden baked puff pastry lattice

DESSERTS

Traditional Christmas Pudding (VEG , VE)

With homemade brandy sauce

Bread and Butter Pudding

With Custard

Raspberry & Gin Cheesecake (Veg, VE, GF)

Biscuit base topped with a cold set vanilla flavour cheesecake

Lemon & Orange Syrup Sponge Pudding

Orange flavoured sponge pudding with lemon zest

Tea /Coffee – ADD £2

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

**Available Sundays Through out December
From 12-6 pm**



**1 COURSE | £18.95 PER PERSON
2 COURSES | £23.95 PER PERSON
3 COURSES | £28.95 PER PERSON**

FESTIVE AFTERNOON TEA



£19.95 PER PERSON

Selection of Finger Sandwiches

*Honey Roasted Ham
Turkey (Stuffing And Cranberry)
Cheese And Onion
Tuna Cucumber*

Savoury Selection

*Sausage Roll
Pork Pie
Scotch Egg*

Selection of cakes

*Assorted Mini Cakes
Macaroons
Festive Posset*

Scones

With Jam & Clotted Cream

Glass of mulled wine

Hot Beverages

Freshly Brewed Coffee Or A Selection Of Tea

**Served throughout the December From 12pm
(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

PARTY MENU

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

Beetroot & Butternut Squash Wellington (Veg, VE)

Beetroot and butternut squash in balsamic chutney wrapped in a golden baked puff pastry lattice

DESSERTS

Traditional Christmas Pudding (VEG, VE)

With homemade brandy sauce

Raspberry & Gin Cheesecake (Veg, VE, GF)

Vegan biscuit base topped with a cold set vanilla flavour cheesecake

Tiramisu

Coffee soaked sponges, with zabaglione cream

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

Arrival At 7pm

Food Served From 7.30pm

DJ Untill 12am

Available for individual bookings and party bookings

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

5th, 12th and 19th December



2 COURSES :-£30 PER PERSON





£30 PER PERSON

PARTY BUFFET

MAINS

Chicken Tikka Masala
Vegetable Korma
Chilli Corn carne
Steak Pie
Veg Lasagne
Rice
Chips
Salads

DESSERTS

Chefs Special Assorted Desserts

All Menu items can be adapted for gluten free,
please advise at the time of booking
Available for individual bookings or party bookings

DJ until 12am

Food Served From 7.30pm To 9.30pm

6 th , 13 th and 20 th December



CHRISTMAS EVE

STARTERS

Leak & Potato Soup (Veg, VE,GF)

Served with bread roll

Ham Hock, Picked Carrot & Mustard Terrine

*Terrine of slow cooked British ham hocks, with wholegrain
& Dijon mustards, honey & parsley*

Garlic Mushrooms

Creamy Mushroom With toasted bread

MAINS

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 and lemon garlic butter sauce.*

Roast Chicken Breast

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

Beetroot & Butternut Squash Wellington (Veg , VE)

*Beetroot and butternut squash in balsamic chutney
wrapped in a golden baked puff pastry lattice*

DESSERTS

Raspberry & Gin Cheesecake (Veg, VE, GF)

*Vegan biscuit base topped with a cold set vanilla flavour
cheesecake*

Tiramisu

Coffee soaked sponges, with zabaglione cream

Chocolate Truffle Brownie Torte (Veg, VE, GF)

*Chocolate biscuit base topped with Belgian chocolate
truffle mousse*

Selection of Cheese board

Cheese , crackers , grapes , celery , nuts and chutney

Coffee / Tea 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 : £25 PER PERSON**

CHRISTMAS DAY

TO START

Butternut Squash Soup (V, VE,GF)

Creamy butternut squash served with bread and butter

Assorted Melon Platter (V, VE,GF)

Served with coulis and fruits

Turkey Roulade (GF)

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

Smoked Salmon Pate

Hot smoked salmon pate with gherkins and lemon

INTERMEDIATE

Sorbet

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 and lemon garlic butter sauce.

Cumin Butternut Squash & Lentil Wellington

Butternut squash & lentils wrapped in filo pastry & topped with paprika, onion seeds and parsley

DESSERT

Traditional Christmas Pudding (VEG , VE)

With homemade brandy sauce

Chocolate Truffle Brownie Torte (VEG , VE , GF)

Chocolate biscuit topped with Belgian chocolate truffle mousse

Lemon & Orange Syrup Sponge pudding

Orange flavoured sponge pudding with lemon Zest

Selection of Cheese board

Cheese , crackers , grapes , celery , nuts and chutney

Tea / Coffee And Mince Pie

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

Sittings 12pm to 2pm & 3pm to 5pm

ADULTS: £80

CHILD: £45

BOXING DAY

STARTER

Leak & Potato soup (Veg, VE,GF)

Prawn Cocktail

Served with bread and butter

Ham Hock And Pea Terrine

Terrine with slow cooked ham hock, peas, mustard and honey

MAINS

Traditionally Slow Cooked Roast 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

Honey Roasted Gammon

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

Beetroot & Butternut Squash Wellington (veg , VE)

Beetroot and butternut squash in balsamic chutney wrapped in a golden baked puff pastry lattice

DESSERTS

Chocolate Truffle Brownie Torte (Veg, VE, GF)

Chocolate biscuit base topped with Belgian chocolate truffle mousse

Crème Brûlée Tartelette

Sweet pastry filled with "crème brûlée"

Bread And Butter Pudding

With custard

Selection Of Cheese Board

Cheese , crackers , grapes , celery , nuts and chutney

Tea /Coffee And Mince Pie

Served From 12pm to 5 pm



ADULT £35 AND CHILD £25

NEW YEAR'S EVE



£35 PER PERSON

BUFFET

Chicken Curry
Vegetable Curry
Chilly Corn carne
Plain Rice
Vegetable Samosa
BBQ Chicken Wings
Savoury Eggs
Assorted Veggie rolls
Chicken Goujons
Seasoned Potato Wedges
Assorted Canapés



DESSERTS

Profiteroles
Assorted Cakes / Pastries

LIVE MUSIC & DISCO TILL 2AM

Scottish piper at midnight followed by fireworks

Arrive at 7pm

Served from 7.30pm



NEW YEARS DAY

STARTER

Ham Hock, Picked Carrot & Mustard Terrine

Terrine of slow cooked British ham hocks, with wholegrain & Dijon mustards, honey & parsley

Prawn Cocktail

Prawn Marie-rose sauce , brown bread & butter

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

Traditionally slow cooked Roast 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

Cumin Butternut Squash & Lentil Wellington (V , VE)

Butternut squash & lentils wrapped in filo pastry & topped with paprika, onion seeds and parsley

DESSERTS

Raspberry & Gin Cheesecake(V , VE,GF)

A gluten free biscuit base topped with a cold set vegan vanilla flavour cheesecake

Bread and Butter Pudding

With custard

Lemon & Orange Syrup Sponge pudding

Orange flavoured sponge pudding with lemon Zest

Selection Of Cheese board

Cheese , crackers , grapes , celery , nuts and chutney

Served From 12pm to 5 pm



ADULT :£35

CHILD :£25

new year





BURN'S NIGHT

STARTERS

Runny Scotch Egg

Scotch egg with runny-yolked egg

Cock A Leekie Soup

Scottish soup dish consisting of leeks and peppered chicken stock

MAINS

Scotch Pie

Pastry shell filled with beef

Haggies, Neeps & Tatties

Traditional Scottish meal of haggis, neeps & tatties in whiskey sauce

Grilled Scottish Salmon

Bearnaise Sauce , Butter garlic scented asparagus

DESSERT

Scottish Trifle

The delightfully sounding Scottish trifle

Fruit Salad

With Short bread

Coffee And Shortbread

Celebrate this prestigious Scottish event, entertainment with Scottish piper and Robert Burns poetry & music from our resident DJ

Saturday 24th January 2026

Start At 7.00pm

£35 PER PERSON



**BOOK NOW:
01777949491**

Please contact the hotel directly to check availability for your preferred dates and to make a provisional booking. To secure your reservation, a non-refundable deposit of £10 per person is required at the time of booking. Be advised that once full payment has been made, it becomes non-refundable and non-transferable under any circumstances if paid within 10 days of the event date.

In preparation for the event, all guests are required to submit their food pre-orders no later than 10 days before the event takes place. This allows the hotel sufficient time to accommodate menu choices and ensure a smooth dining experience. If any guests have specific dietary requirements or allergies, these must be communicated to the hotel at least 48 hours prior to the event so that the necessary arrangements can be made in advance.



The Elms Hotel



Celebrate, relax or relish in a little of both. The Elms is a perfect blend of a boutique and luxury hotel, providing unique style and exceptional service in comfortable surroundings.

Dream Weddings Await at The Elms Hotel

Where Love and Luxury Meet!

Make your special day unforgettable with our exclusive wedding packages. From elegant ceremonies to dream receptions, we ensure every moment is magical.



Through personalization and attention to details, The Elms will provide a magical experience.

Please contact our team for reservations and enquiries

Phone: 01777 949491

Email: theelmsretford@gmail.com



WE WISH YOU

Merry
Christmas

AND HAPPY NEW YEAR