



The Elms Hotel



Merry
Christmas!





Merry Christmas



Celebrate the festive season in style at The Elms Hotel, where warmth, charm, and exceptional hospitality come together to create a truly memorable experience. Whether you're planning a relaxing winter getaway, a special Christmas Day meal, or a sparkling New Year celebration, we offer the perfect setting to enjoy every moment. From beautifully prepared festive dining to cosy, comfortable surroundings, every detail is designed to help you relax and enjoy time with family, friends, or colleagues. Our welcoming atmosphere and attentive service ensure that your celebrations feel both special and effortless. After the excitement of the festive season, unwind in peaceful surroundings, enjoy great food, and make lasting memories as the year comes to a close. Join us at The Elms Hotel this Christmas and experience a season filled with comfort, celebration, and genuine hospitality.





HOW TO BOOK

To check availability for your preferred dates or to make a provisional booking, please contact the hotel directly.

A non-refundable deposit of £10 per person is required at the time of booking to secure your reservation. Please note that full payment becomes non-refundable and non-transferable if made within 10 days of the event date.

To ensure a smooth and enjoyable dining experience, all menu pre-orders must be submitted no later than 10 days prior to your event.

Any dietary requirements or allergies must be communicated to the hotel at least 48 hours in advance so that appropriate arrangements can be made.

We appreciate your cooperation and look forward to welcoming you for a memorable festive experience at The Elms Hotel.



FESTIVE MENU

STARTERS

Soup Of The Day (Veg , VE , GF)

Served with bread roll

Classic Prawn & Avocado Cocktail

Served with brown bread & butter

Chicken & Mushroom Brulee Tort

Served with hollandaise glaze and greens



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

Golden Cumin 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

Lemon & Orange Syrup Sponge pudding

Orange flavoured sponge pudding with lemon Zest

Raspberry & Gin Cheesecake (Veg, VE, GF)

Vegan biscuit base topped with a cold set vanilla flavour cheesecake

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**



2 COURSE: £22.50

3 COURSE :£27.50



1 COURSE: £18.95
2 COURSE :£24.95
3 COURSE :£30.95

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

Lemon Meringue Tartlet

With lemon cream

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 throughout December

From 12-6 pm



FESTIVE AFTERNOON TEA

Selection of Finger Sandwiches

Ham & Whole Mustard
Turkey, Stuffing And Cranberry
Cheese And Tomato
Smoked Salmon & Cream Cheese

Savoury Selection

Sausage Roll
Quiche
Veg Spring Rolls

Sweet Treats

Assorted Mini Cakes
Macaroons
Raspberry Posset
Mince Pie

Fruit Scones

With Jam & Clotted Cream

Hot Beverages

Freshly Brewed Coffee Or A Selection Of Tea

**Served throughout 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

£21.99 PER PERSON



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 Torte

Layers of sponge infused with coffee liquor & mascarpone cheese

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 Until 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, 6th, 12th,13th,19th and 20th December

2 COURSES :-£33

CHRISTMAS EVE

STARTERS

Brocoli & Stilton Soup (Veg, VE,GF)

Served with bread roll

Ham Hock And Pea Terrine

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

Fruit Platter(V, Ve)

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.

Golden Cumin Squash & Lentil Wellington (Veg , VE)

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

DESSERTS

Raspberry & Gin Cheesecake (Veg, VE, GF)

Vegan biscuit base topped with a cold set vanilla flavour cheesecake

Traditional Christmas Pudding (VEG , VE)

With homemade brandy sauce

Selection Of Cheeses

Cheese , crackers , grapes , celery , nuts and chutney

Lemon and blackcurrant delice

Layers of sponge, blackcurrant & lemon mousse

Coffee / Tea and Mince Pie

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

Served From 6pm

ADULT: £35

CHILD: £25



Merry
Christmas

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

ADULTS: £85

CHILD: £45

CHRISTMAS DAY

STARTER

Roasted Butternut Squash Soup (V, VE,GF)

served with bread roll

Chicken liver and brandy parfait

chicken liver parfait with brandy

Smoked salmon with orange

salmon flavoured with orange & gennel pollen



INTERMEDIATE

Melon balls

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(V,Ve)

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



DESSERT

Traditional Christmas Pudding (VEG , VE,GF)

With homemade brandy sauce

Selection of regional cheese

Cheese ,crackers ,grapes ,celery ,nuts and chutney

Chocolate Amaretto Parcel

Chocolate sponge parcel filled with amaretto mousse

Duo Cheesecakes

Strawberry And Citrus filling Cheesecake

Tea / Coffee and Mince Pie

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

BOXING DAY

STARTER

Homemade Vegetable Soup (Veg, VE,GF)

With bread roll

Mushroom Tatin Tart

Served with salad ,caramelised onion chutney

Ham Hock & Leek Terrine

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

MAINS

Traditionally Slow Cooked Roast Sirloin Of Beef

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

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

Cheese Course

Cheese ,crackers ,grapes ,celery ,nuts and chutney

Assorted Cheesecakes (Veg, VE, GF)

With creamy Yuzu filling and strawberry filling

Duo Teardrop Torte

White & dark chocolate mousse on a sponge base

Tea /Coffee And Mince Pie

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

Served From 12pm to 5 pm



ADULT £40

CHILD £25



NEW YEAR'S EVE

BUFFET

Chicken Curry

Vegetable Curry

Chilli 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

LIVE MUSIC & DISCO TILL 2AM

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

Scottish piper at midnight followed by fireworks

Arrive at 7pm

Served from 7.30pm

£40 PER PERSON

NEW YEARS DAY

STARTER

Homemade Soup (Veg, VE,GF)

With bread roll

Smoked Salmon & Prawn Cocktail

Served with brown bread & butter

Duck Orange Pate

Duck liver laced with a fine French orange & cognac liqueur

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 (V , VE)

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

DESSERTS

Traditional Christmas Pudding (VEG , VE)

With homemade brandy sauce

Duo Teardrop Torte

White & dark chocolate mousse on a sponge base

Cheese board

Cheese , crackers , grapes , celery , nuts and chutney

Chocolate Orange Tart

*Topped with chocolate mirror glaze and caramallised orange
zest*

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

ADULT :£35

CHILD :£25



BURN'S NIGHT

STARTERS

Scotch Egg

Traditional Crispy golden 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

DESSERT

Scottish Trifle

The delightfully sounding Scottish trifle

Traditional Cranachan cheesecake

A creamy, honey-sweetened cheesecake filling infused with a generous splash of Scotch whiskey

Coffee and Shortbread

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

Saturday 23rd January 2027

Start At 7.00pm

£35 PER PERSON



Celebrate, relax, and indulge in the magic of Christmas at The Elms Hotel — where boutique charm meets timeless elegance. Surrounded by warm hospitality and beautifully festive surroundings, every moment is designed to feel special.

Whether you're gathering with loved ones, enjoying a festive meal, or simply unwinding at the end of the year, The Elms offers the perfect setting to create lasting memories.

With personalised service and attention to every detail, we ensure your festive experience is seamless, memorable, and truly magical.

We look forward to welcoming you this Christmas.

The Elms Hotel Retford





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MERRY
Christmas

AND HAPPY NEW YEAR

