

## Our Festive Menu

Available from the 1st to the 24th of December  
2 Course Set Meal £27 - 3 Course Set Meal £30  
Complimentary Bread and Butter

### Starters

Fire Roasted Local Parsnip, Cumin & Scented Truffle Soup  
(GF, DF, NF, Vegan available)

or

Crispy Camembert on Orange, Cranberries, Ginger and Beetroot Salad (NF)

or

Prawn Cocktail, Avocado and Grapefruit Segments, Lemon Lime Dressing (GF, DF, NF)

### Mains

Slow Roasted Free-Range Norfolk Turkey with All the Festive Trimmings and Stock Pot Gravy (GF available)

or

Tenderloin of Pork on Apple Cinnamon and Butternut Puree, New Potatoes, Red Current and Cider Sauce (GF, DF, NF)

or

Smoked Haddock and Scottish Salmon Fish Cake, Chive Lemon and Horseradish Hollandaise, Buttered Steamed Greens (NF)

or

Vegan Green Goddess Risotto, Curly Kale, Pumpkin Seeds, Roasted Shallots, Wild Mushrooms (GF, DF)

### Dessert

Traditional Christmas Pudding with Tia Maria and Brandy Sauce

or

Rich Mulled Wine Cheesecake on Biscoff Base, Winter Berries

or

Vegan Chocolate and Cherry Marquise with Vegan Vanilla Ice cream (GF, DF)

Tea, Coffee and Mince Pies £2.50pp

Please advise us of any allergies you may have.  
GF - Gluten Free, DF - Dairy Free, Veg - Vegetarian

## Our Christmas Day and Boxing Day Lunch Menu

Complimentary Glass of Prosecco on arrival,  
Christmas Cracker, Bread Rolls, Sea Salted Butter.

4 courses for £95 per person Christmas Day  
or

4 courses for £60 per person Boxing Day

### Starters

Local Woodland Mushroom Soup, Black Truffle Oil, Toasted Ciabatta. **Vegan Available**

Scottish Smoked Salmon and Freshly Cooked Tiger Prawns, Drizzled with Lemon Salsa GF

Homemade Duck Liver Parfait with Apricot Chutney, Crispy Camembert with Baby Spinach, Redcurrant Jelly. Veg

### Mains

Hand-Carved Slow Roasted Norfolk Turkey

Or

Slow Cooked Sliced Sirloin of British Beef

(Served with crispy roast potatoes, glazed carrots, honey-roasted parsnips, Brussel sprouts, pigs in blanket, stuffing & homemade gravy)

Or

Homemade Nut Roast with Festive Trimmings

Or

Grilled Scottish Salmon Fillet, Wilted Tender Greens, Crushed New Potatoes, Hollandaise Sauce GF

Or

Butternut Squash and Beetroot Wellington with Red Onion Jus

**Veg Vegan**

### Dessert

Christmas Pudding with Homemade Brandy Sauce,  
Rich Chocolate and Drambuie Brownie with Vanilla Ice- Cream  
Lemon and Lime Tart with a Raspberry Sorbet,  
Poached Pear and Rice Pudding GF Vegan

Choice of Tea or Coffee and Mince Pies

Please note: Pre-booking with £10 per head non-refundable deposit required. Full payment of the balance is required no later than one week prior to the function.  
Cancellation policy 48 hours prior to meal, any cancellation after that will be payable in full. Pre-orders are required for all guests at least 72 hrs before function.

## Festive Party Nights £40 pp

Enjoy a 3 course Dinner & Disco afterwards



13th - 14th - 20th December

# Book Your Event Here

## Celebrate New Years Eve with us

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Our fish dishes may contain small bones. \*Contains nuts. ^Contains alcohol. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. All items are subject to availability. Weights stated are approximate uncooked weights.





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### A little about The Elm Tree Inn

Sophisticated modern British cooking continues to evolve, for over ten years with passion and creativity skilfully shaping the menu here at The Elm Tree Inn.

Our menu incorporates the latest fresh local produce, reared or harvested as close to our pub as possible.

Winner of prestigious TripAdvisor Award, Diners Choice Award, Restaurant Guru Award, and Most Welcoming Hotel Award for 2022 and 2023. We are a family run business and we cater for all events and occasions to suit your taste and budget.

We have seven En-Suite 4 star rated bedrooms with complimentary parking and free Wi-Fi access around the premises if you decide to stay with us during your trip or a event.

**Book**   
*Your Event*  
**Here**

www.elmtreeinn.com

*Welcome to*



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