



DINE & DRINK TRADITIONALLY



# CHRISTMAS MENU

★ 2025 ★

Available from  
14th Nov - 23rd Dec

## 3 Course Sharing Menu

for table of 15  
or more

### Starter (to share)

Smoked salmon blinis

Pigs in blankets

Mini cheese burger crostinis

Macroni cheese bites

Mini vegetable samosas

### Mains

**Roast turkey** light & dark meat served with pigs in blanket, crispy roasted potatoes, brussels sprouts, roasted root vegetables with honey & gravy

OR

**Vegan Roast** served with crispy roasted potatoes, brussels sprouts, roasted root vegetables with honey & vegetarian gravy

### Desserts (to share)

Christmas pudding

mince pie

Yule log

&

Christmas popdot

(Served with brandy sauce & cranberry sauce)

### Drinks & Extras

Add a Festive Drinks package  
(ask our team for details)

### Early bird offer

~~£35~~

**£28** Per  
Person

if booked before the  
15<sup>th</sup> of November

Allergen information available on request.

Thank you for celebrating the season with us.



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# 3 Course Menu

For individuals

ELEPHANT AND BARREL RESTAURANT & BAR



## CHRISTMAS MENU

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Poppadums with our homemade chutneys

### **Starter**

Prawn 'curry' cocktail

or

Pea croquettes 'curry' cocktail

### **Mains course**

Masala roast lamb shoulder, resting on a crisp  
spiced meat samosa

or

No meat quorn roast

### **Served with**

Mustard & curry leave brussel sprouts, urlai  
roast potatoes, turmeric carrots, parsnips &  
mushrooms, yorkshire pudding, traditional rich  
gravy with fennel seeds, garam masala, red  
wine, cranberry, all served with a date &  
tamarind chutney

### **Dessert**

Coffee and cardamom sticky toffee pudding  
with clotted cream ice cream

Christmas popdots

### **Early Bird offer**

~~£42~~

if booked before the  
15<sup>th</sup> of November

**£38** Per  
Person

A

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