

THE ELEPHANTS HEAD, HOOK GREEN - CALL TO BOOK - 01892 739525

Christmas Party Menu

Starters

Duck, Orange and Cognac pate, real ale chutney, sliced Baguette (gf opt available)

Baked Camembert with Garlic, Honey, chilli flakes,
Served with walnuts, cranberry sauce and sliced Baguette
(v) (gf option)

Nduja Prawn cocktail with crisp lettuce(gf)

Mozzarella Arancini (v)
Italian rice balls, with mozzarella cheese, coated in panko breadcrumbs
With crisp salad leaves and a sour cream pesto sauce

Mains

Traditional Roasted Turkey, Pigs in blankets, sage and onion stuffing, Yorkshire pudding
Seasonal vegetables, roast potatoes, red wine gravy (gf option)

Braised Blade of Beef
Mash potato with leek, Mixed roasted root vegetables, Brussel sprouts with bacon
and a red wine gravy(gf)

Baked Salmon with lemon, honey and garlic butter
crushed potatoes with dill and green beans with panko breadcrumbs (gf option)

Nut Roast, Yorkshire pudding
Seasonal vegetables, roast potatoes, vegetarian gravy (v)(vg)

Ravioli with Tomato and Burrata
Pasta filled with tomatoes, ricotta, mascarpone, mozzarella and burrata cheese
In a creamy tomato sauce, with garlic bread (v)

Dessert

Traditional Xmas Pudding, brandy cream or custard (v) (gf option)

Homemade Chocolate and Cinnamon Cheesecake(v)

Homemade Red Velvet Cake(v)

SPICY XMAS TART, pastry case with creamy butternut squash, mixed spices, and pecan nuts,
Served with orange Chantilly cream

Cheese Fondue, sliced baguette, cornichons, grapes and cranberry sauce(v) (gf option) **+£3.00**

1st December 2025 to 31st December 2025 - excludes Xmas day and Sundays

2 courses £29 or 3 courses for £36

Pre booking only Minimum Party of 4

£10 per person non-refundable deposit required at time of booking

PRE-ORDER REQUIRED 7 DAYS BEFORE BOOKING

An optional service charge of 10% will be added to your bill V= vegetarian vg = vegan gf = gluten free

Please advise staff if you have any allergies or special dietary requirements (dishes containing nuts are cooked in our kitchen)