THE ELMER

Christmas 2021

89 Elmer Road, Elmer Sands,

Middleton on Sea PO22 6HD, Tel: 01243 855580

BOOKING FORM

www.e	lmermi	ddlet	on.co.u	k
E. than	lmarha	talak	otmail	~~

Booking Date:

DATE OF PARTY:

TIME:

Total No. of Guests:

Adults:

Children:

Name:

Address:

Tel & Mob:

Fmail:

GUEST NAME (Please mention children in bracket)	STARTER	MAIN	DESSERTS

Note	s / S	Special	Rec	Juir	emen	ts:
------	-------	---------	-----	------	------	-----

FOR OFFICE USE ONLY:	Date:	
Total Deposit:	Balance to Pay:	
Deposit Taken By: (Print Name) Notes:		

Seasons Greetings



From 1st December until 24th December our Festive Menus will be running alongside our A la Carte Menu.

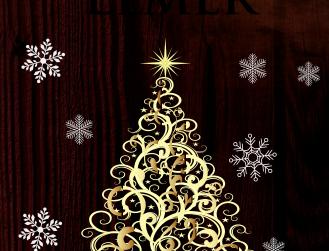
Festive Menu bookings of 8 or more must be pre-ordered in advance.

Please advise in advance of any allergy or dietary requirements.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients although we do take all possible precautions to minimise this risk.

> Please inform us of any allergens or dietary requirements at time of booking

Celebrate the Festive Season at





Tel: 01243 855580

89 Elmer Road, Elmer Sands Middleton on Sea, West Sussex PO22 6HD

> www.elmermiddleton.co.uk E: theelmerhotel@hotmail.com



DECEMBER 2021

- Cream of Broccoli & Stilton Soup, Cheese Croutons, Truffle Oil
- Prawn, Crayfish & Smoked Salmon Cocktail
- Smooth Chicken Liver Pâté laced with Whiskey Brioche Toast
 - Crispy Salt & Pepper Squid Fresh Tomato & Lime Salsa
- Traditional Roast Turkey Fresh Sage & Cranberry Stuffing, Bacon wrapped Chipolata
- Pan Roasted Salmon Crushed Baby New Potatoes, Crab Hollandaise, Pea Puree
- Honey Glazed Pork Fillet, Apple & Sage Mash, Calvados Jus
 - Roast Chicken Breast Cumberland Sausage & Leek Stuffing, Port Wine Sauce
 - Wild Mushroom, Spinach & Chestnut Strudel Creamy Herb & Spring Onion Mash
 - Traditional Christmas Pudding, Morgans Spiced Rum & Raisin Sauce
 - Winter Berry Sponge Pudding, Vanilla Pod Custard
 - Warm Triple Chocolate Fudge Brownie, Salted Caramel Ice Cream
- Tangy Orange, Lemon & White Chocolate Meringue Roulade

2 COURSES £16 3 COURSES £20

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients although we do take all possible precautions to minimise this risk.



DECEMBER 2021

- Cream of Broccoli & Stilton Soup, Cheese Croutons, Truffle Oil
- Prawn, Crayfish & Smoked Salmon Cocktail, Salmon Caviar
 - Smooth Chicken Liver Pâté laced with Whiskey, Pickled Walnuts, Brioche Toast
 - Crispy Salt & Pepper Squid, Fresh Tomato & Lime Salsa
- Traditional Roast Turkey, Fresh Sage & Cranberry Stuffing, Bacon wrapped Chipolata
- Pan Roasted Salmon, Sauté Potatoes, Crab Hollandaise, Pea Puree
- Honey Glazed Pork Fillet, Apple & Sage Mash, Calvados Jus
 - Roast Chicken Breast, Cumberland Sausage & Leek Stuffing, Port Wine Sauce
 - Wild Mushroom, Spinach & Chestnut Strudel, Creamy Herb & Spring Onion Mash
 - Traditional Christmas Pudding, Morgans Spiced Rum & Raisin Sauce
 - Winter Berry Sponge Pudding, Vanilla Pod Custard
 - Warm Triple Chocolate Fudge Brownie, Salted Caramel Ice Cream
- Tangy Orange, Lemon & White Chocolate Meringue Roulade
 - English County Cheese Plate

3 COURSES £25.00

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients although we do take all possible precautions to minimise this risk.

Please inform us of any allergens or dietary requirements at time of booking

Christmas Day Lunckeon

25TH DECEMBER 2021

- Trio of Homemade Terrines Duck Parfait, Ham Hock & Game Pâté, Piccalilli
- King Scallops Baked in Shell with Creamed Leeks
 & topped with Butter Puff Pastry
 - Whisky Cured Smoked Salmon, Tiger Prawns, Chive Crème Fraiche & Caviar
- Honey Roasted Butternut Squash Soup, Goats Cheese & Pine Nuts, Warm Artisan Bread
 - Champagne Cocktail Sorbet
- Traditional Roast Breast of Turkey, Fresh Sage, Chestnut & Cranberry Stuffing, Bacon wrapped Chipolatas
 - Roast Fillet of Beef, Wild Mushrooms, Baby Yorkshire, Truffle & Madeira Gravy
 - Rosemary Roasted Lamb Rump, Parsnip Mash, Creamed Leeks, Rosemary, Mint & Redcurrant Jus
- Grilled Salmon Tournedos, Tiger Prawns, Salmon Caviar,
 Herb Butter Sauce
 - Honey Roasted Vegetable,
 Wild Mushroom & Chestnut Wellington,
 Cranberry Chutney
 - Traditional Individual Christmas Pudding Morgans Spiced Rum & Raisin Sauce, Brandy Butter
 - Red Cherry Meringue Pie, Baby Macaron Cherry Amaretto Shot
- Rich Warm Chocolate Fondant, White Chocolate Snow, Cointreau & Orange Shortbread
- Sussex County Cheeses, Crisp Apples, Smoked Nuts Winter Spiced Chutney
 - Freshly Brewed Coffee & Chocolates

5 COURSES £70.00



