

THE ELMER

Christmas 2021

89 Elmer Road, Elmer Sands,
Middleton on Sea PO22 6HD, Tel: 01243 855580

BOOKING FORM

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

Booking Date:

DATE OF PARTY:

TIME:

Total No. of Guests:

Adults:

Children:

Name:

Address:

Tel & Mob:

Email:

GUEST NAME <small>(Please mention children in bracket)</small>	STARTER	MAIN	DESSERTS

Notes / Special Requirements:

FOR OFFICE USE ONLY:

Date:

Total Deposit:

Balance to Pay:

Deposit Taken By: (Print Name)

Notes:

Seasons Greetings

THE ELMER

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.

A non refundable deposit of £10 per person is
required to confirm your booking.
(Please note the deposit for Christmas Day is £20)

Final minimum numbers must be confirmed
48 hours before your function.

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

THE ELMER



Festive Menus 2021

Tel: 01243 855580

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

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Festive Lunch Menu

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

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Festive Dinner Menu

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

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Christmas Day Luncheon

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