Date Requested	
Name & Number in Party	
Mobile Number	
Email	
Food Serving Time	
	NUMBER
T	REQUIRED
Tempoura Goujons	
Soup	
Pate	
Brie	
Veggie Wellington	
Turkey Feast	
Turkey Feast Salmon	
Turkey Feast Salmon Chicken	
Turkey Feast Salmon Chicken Creme Brûlée Chocolate Orange	
Turkey Feast Salmon Chicken Creme Brûlée	
Turkey Feast Salmon Chicken Creme Brûlée Chocolate Orange Rich Fruit Christmas Pudding	

OUR FOOD

All our food is home made and freshly cooked to order. Wherever possible we only use British Meat and local fresh produce. Please inform our staff when booking if anyone has any special dietary requirements.

WHERE YOU CAN

FIND US

37 High Street Great Billing Northampton NN3 9DT

GREAT BILLING

ON THE NET

www.elwesarms.com

TELEPHONE EMAIL

01604 407521 christmas @elwesarms.com

FOOD TIMES Xmas Menu served from November 26th - December 22nd available lunchtimes and evenings

A non refundable deposit of £5 per person is required at time of booking and please note your booking is not confirmed until deposit is paid.

THE ELWES ARMS



1.18

FOOD MENU AND BOOKING FORM

STARTERS

Tempoura Battered Fish Goujons

Served with dips and salad.

Elwes Classic Homemade Soup

red pepper and tomato served with oven fresh artisan bread.

Wild Pheasant & Apple Brandy Paté

served with Melba toast and butter.

Crispy Breaded Brie Wedges

Served on a bed of mango dressed salad.



MAINS

New Orleans Christmas Chicken

Classic slow roasted cajun chicken breast, topped with garlic prawns and our melted two cheese blend served with sautéed smashed new potatoes.

Turkey Feast

Roasted Turkey breast served with all the classic trimmings, cranberry sauce and a rich classic gravy, served with a platter of roasted Carrots, parsnips and stuffing.

Salmon & Spinach Purse

Salmon fillet in a spinach, butter & prawn sauce wrapped in a purse of puff pastry, served with green beans and sautéed baby potatoes.

Mushroom, Cranberry & Brie Wellington

Our blend of sautéed mushrooms, cranberries, and seasoned spinach with sunflower and pumpkin seeds topped with brie sauce and encased in puff pastry served with christmas roasted veg and potatoes.

SWEETS

Festive Créme Brûlée

Torched to order served with festive fruit pot

Chocolate & Orange Cluster

Chocolate sponge with chocolate truffle and tangy orange centre, topped with a cream filled profiterole finished with a chocolate and orange drizzle.

Traditional Christmas Pudding

Rich vine fruit pudding served with brandy sauce .

Elwes Christmas Cheese Platter

Served with crackers red, grapes and chilli jam.

£24.95 Tuesday to Friday Saturdays with live entertainment £27.95 (limited numbers)