

IT'S THE MOST WONDERFUL TIME OF THE YEAR

Elwes
@37

PUB & RESTAURANT

Christmas @37

2ND DECEMBER - 21ST DECEMBER 2025

TWO COURSES £24.95
THREE COURSES £29.95

37 High Street, Great Billing, NN39DT

[@elwesarmsgreatbilling](#)

01604 407521



To begin...

WILD BOAR & PLUM PÂTÉ

A rich and rustic pâté infused with sweet plums, served with toasted bread and seasonal garnish. (GFA)

PRAWN TWISTERS

Seasoned prawns in crispy filo pastry served on a salad with Marie Rose sauce.

HOMEMADE VEGETABLE SOUP

A hearty, wholesome soup made with fresh seasonal vegetables. Served with warm artisan bread. (V, GFA)

CRISPY CAMEMBERT

Golden-coated Camembert rounds served on a bed of mango-dressed salad

Main Courses

TRADITIONAL TURKEY FEAST

Succulent slices of roasted turkey breast served with all the classic trimmings. (GF)

THE FESTIVE BURGER

A seasonal twist on a classic – juicy chicken burger topped with crispy bacon, stuffing, Brie and cranberry sauce in a toasted brioche bun.

MEDITERRANEAN TART

A pastry case filled with tomato, topped with grilled courgettes, peppers and red onions served with all the trimmings. (V)

SALMON & KING PRAWNS IN PROSECCO SAUCE

Oven-roasted Scottish salmon fillet topped with king prawns in a luxurious creamy Prosecco sauce. Served with a medley of roasted winter vegetables. (GF)



Something Sweet

TRADITIONAL CHRISTMAS PUDDING

A rich, fruity pudding served warm with a generous serving of brandy sauce.

BRITISH CHEESEBOARD

A selection of fine British cheeses served with crackers, chutney and grapes.

CHOCOLATE CHRISTMAS TREE

An indulgent festive dessert – layers of chocolate in the shape of a Christmas tree.
(V)

GINGER CRÉMÉ BRULÉE

Creamy custard base with a hint of festive ginger, topped with crisp caramelised sugar.

Make it extra special...

PROSECCO, FAMIGLIA BOTTER D.O.C EXTRA DRY

Delicious and delicate with fruity notes of peach and green apple. £23.95

WINE SELECTION

A full wine menu with prices is available for an alternative selection

BUCKET OF MIXED LAGERS

Eight bottles of Budweiser, Corona or San Miguel Zero chilled and ready at your table
Just £30.00

TABLE WINE

Castelli Pinot Grigio Delle Venezie D.O.C or Luna Azul Merlot on your table. £20.95

TWO COURSES £24.95
THREE COURSES £29.95

Make Your Booking Now!

Party Name/lead booker
Contact Number
Email Address
Date and time of Booking required
Number in Party
Deposit Enclosed (£5.00 per person)

TO START

NUMBER REQUIRED

Wild Boar & Plum Pâté	
Homemade Vegetable Soup	
Prawn Twisters	
Crispy Camembert	

TO FINISH

NUMBER REQUIRED

Traditional Christmas Pudding	
Chocolate Christmas Tree	
British Cheeseboard	
Cremé Bruleé	

MAIN COURSE

Traditional Turkey Feast	
Mediterranean Tart	
The Festive Burger	
Salmon & King Prawns in Prosecco Sauce	

EXTRAS

Prosecco, Famiglia Botter D.O.C Extra Dry	£23.95	
Bucket of mixed lagers	£27.95	
Merlot Wine	£20.95	
Pinot Grigio	£20.95	

We cannot guarantee that any of our dishes are completely free from traces of nuts.

- **Some fish products may contain small bones.**
- **Certain menu items may contain traces of alcohol.**
- **All prices include VAT at the current rate.**
- **Gratuities are discretionary.**

Food Allergies & Intolerances

Please speak to a member of our team about the ingredients in your meal when placing your order.

Cancellations & Deposits

Cancellations must be made at least 24 hours in advance to avoid the full cost being charged to your bill. All deposits are non-refundable.