

BAR PARTIES

When you don't want to sit down for Christmas, come join us in the snug for the best parties around!



If you fancy having your own more intimate space for your festive gathering with family, friends or colleagues then why not book our private dining room which seats up to 24?



You can now buy The One Elm gift vouchers at

www.oneelmstratford.co.uk





CHRISTMAS AT THE ONE ELM

16th December - Christmas Jumper Party:

Don the worst, to win the best! Do you have the most outrageous Christmas jumper around? Wear it at The One Elm for a great party to celebrate the last few days at work. Dancing all night long, mince pies on the bar, and a prize for the worst dressed!

18th December - Meet Santa!: Bring the little ones to visit our very own grotto! Warm up and relax after all that shopping and why not enjoy an awardwinning roast while you're with us? Santa will be flying in between 12pm-2pm and 4pm-6pm... Ho, Ho, Ho!

Rock around the Christmas Tree: Spend Christmas Eve at the best party place in town. We'll have drinks flowing all night, a late bar and of course, mince pies at midnight. There will even be an appearance from Aiden and The Wildfires.

How can you resist?

Christmas Day: Closed for one day only, to stuff ourselves with turkey and then gently nod off in front of the fire.

Boxing Day: We know you'll be fed up of cooking, so leave it to us.

Come and tell us your Christmas Day stories while enjoying the best turkey curry in town!

New Year's Eve – Best of British: What a fantastic 2016 it's been.

Bring in 2017 and party the night away in true British fashion!

We'll be pulling out all the stops with a four-course dinner.

Choose from the earlier or later sitting then don your dancing shoes carry on the fun! 6pm - 8pm £35,

8.15pm onwards, £45.



Winter Menu





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******** Have you tried our sister pubs? **

ALMANACK KENILWORTH

ROSE & CROWN
WARWICK

STAR & GARTER

LEAMINGTON SPA

starandgarterleamington.co.uk

Major or Minor ORDERS

Choose any of the dishes below as a small Pot (3.50) or a Board (9.50 for 3 Pots)

FISH

Smoked Haddock Fishcakes, Pea Mayonnaise
Smoked Mackerel Pâté, Pickled Cucumber
Crab Potato & Chive Salad
Beetroot & Vodka Cured Graylax, Fennel Salad

BUTCHER'S

Black & Blue Bavette, Béarnaise Sauce Lamb, Mint & Pomegranate Salad Blythburgh Pork Croquettes, Apple Sauce Ibérico Chorizo & Tomato Stew

VEGGIE

Sesame-crusted Halloumi, Peanuts, Crunchy Vegetables
Westcombe Cheddar Macaroni & Cheese
Portobello Mushroom Rarebit
Parsnip & Cheddar Cakes, Tomato Chutney

BREADS - 2.75

Warm Mini Loaf & Garlic Butter
Toasted Pitta
Toasted Sourdough & Roasted Garlic Butter

Soup & Sandwiches (Noon - 6pm)

Leek & Jacket Potato Soup, Clotted Cream 5.50

Warm Fish Goujons, Lettuce & Tartare Sauce Roll 8.50

Aubrey's Steak Sandwich, Fried Onions & Mustard Mayo 9.75

Cheddar, Carrot Relish & Rocket on Granary 8.00

All our Sandwiches come with a choice of chips or soup

Coarse-ground Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw, Chips & Onion Rings 12.75 Add Mushroom, Bacon or Smashed Avocado 1.25

SIDES

Chips 3.50

Baby Jackets & Sour Cream 3.50

Rocket & Parmesan Salad, Balsamic Dressing 3.75

Honey & Thyme-roasted Carrots & Parsnips 3.75

Savoy Cabbage, Bacon & Hazelnuts 3.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Children are heartily welcome & we are happy to make them simplified versions of our dishes.

If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

Lunch & Dinner

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 6.75

Leek & Jacket Potato Soup, Clotted Cream 5.50

Smoked Haddock Fishcakes & Pea Mayonnaise 6.50

Beetroot & Vodka Cured Gravalax, Fennel Salad 8.50

EITHER/OR

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce with or without Free-range Chicken 7.50/12.75

Pan-seared Scallops, Clonakilty Black Pudding, Cauliflower Purée & Crispy Bacon 9.00/18.50

Superfood Salad of Sesame-crusted Halloumi, Peanuts, Crunchy Vegetables & Oriental Dressing 7.00/13.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

Please also feel free to choose any of the dishes from our Christmas Menu

MAINS

Free-range Chicken Kiev, Skinny Fries, Pomegranate & Carrot Salad 15.00

Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips 14.50

Westcombe Cheddar Macaroni & Cheese, Green Salad 12.75 Pan Roasted Cod, Mussel & Butternut Squash Goan Curry 17.50

STEAKS

Award-winning butcher Aubrey Allen supplies oursteak, selected from the best British grass-fed beef herds, dry-aged for superb flavour & tenderness.



28 Day Dry-aged 8oz Rump Steak 19.75

28 Day Dry-aged 10oz Rib Eye Steak 26.00

All Served with Rocket, Chips & a choice of either Béarnaise Sauce or Peppercorn Sauce

Grill Garnish, Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings 3.75

Christmas Menu

Lunch - £19.50 for 2 courses or £22.50 for 3 courses Dinner - £22 for 2 courses or £25 for 3 courses

STARTERS

Leek & Jacket Potato Soup, Clotted Cream

Blythburgh Pork & Apple Terrine, Cornichons & Toasted Bloomer

Veggie Board for One – Roast Field Mushroom, Spinach & Brie,
Spiced Houmous & Crudités, Parsnip & Cheddar Cakes,

Beetroot Relish & Warm Pitta

Smoked Haddock Fishcakes & Mustard Creamed Leeks

MAINS

Roast Free-range Turkey, Sage & Onion Stuffing, Chipolatas

Loch Duart Salmon Fillet, Roasted Beetroot, Chive Butter Sauce

Butternut Squash, Spinach & Barley Wellington, Vegetarian Gravy

Slow-cooked Shoulder of Cornish Lamb,

Roast Squash & Kale, Mint Jus

All served with Seasonal Vegetables & Roast Potatoes

PUDS

Warm Home-made Christmas Pudding Tart & Pouring Cream

Valrhona Chocolate Brownie & Jude's Vanilla Ice Cream

Morsel of Cheese - Truffled Brie & Blue Monday

Raspberry Ripple Cheesecake, Raspberry Sauce

Double Bubble

Turn your party into a real celebration with one of our special wines served in magnum (1.5l bottle).

Choose from:

Prosecco de Bertiol DOCG Valdobiaddene - 55.00

Tinpot Hut Marlborough Sauvignon Blanc - 54.00

Chablis Domaine de la Motte - 60.00

Rioja Vega Crianza - 49.00

Renacer Punto Final Malbec - 50.00