

NEW YEAR'S EVE

**Wednesday 31st Dec 2025 | Bar 9am-1am |
Food 9.30am-4pm & 6-8.30pm**

NEW YEAR'S EVE BREAKFAST

9am arrival | £20 per person

Join us from 9am and toast the morning with a glass of Buck's Fizz on arrival, followed by a hearty Full English or Vegetarian Breakfast served from 9.30am.

Tea, cafetiere coffee & fresh juices
£20 per person

NEW YEAR'S EVE DINNER & DANCING CELEBRATION

Bookings taken 6-8.30pm | £89 per person

Ring in the New Year with our New Year's Eve Celebration. Begin the evening with Charles Heidsieck champagne and canapés, followed by a four-course dinner.

From 9pm, enjoy live music in the bar. At midnight, we will serve warm, homemade sausage rolls. The bar will be open until 1am.

Glass of Charles Heidsieck Champagne with a selection of canapés;
Carbonara croquettes; Tuna carpaccio with avocado purée;
Hash browns with chimichurri & feta

Duck liver parfait with prosciutto crisp, orange marmalade and brioche toast

Prawn and trout raviolo with langoustine consommé and chive oil

Slow-cooked rib of beef with potato rosti, carrot & turnip purée, confit hispi cabbage and horseradish remoulade

Limoncello-soaked panettone with lemon curd and toasted hazelnuts

Optional British cheeseboard from Rennet & Rind to share served with plum & port chutney, crackers, apples & grapes
£9.95 per person

Tea or coffee with homemade chocolates
£89 per person

NEW YEAR'S DAY

Thursday 1st Jan 2026 | Bar 11am-9pm | Food 12-7pm

On New Year's Day we will be serving a three-course set menu with bookings taken until 7pm. The bar will be open all day for drinks, but we will be closed in the evening from 9pm.

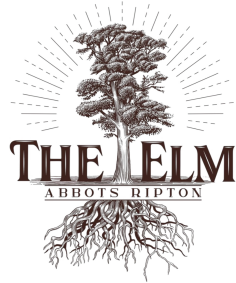
Roast parsnip soup with parsnip crisps and sourdough
Winter leaf salad with lollo rosso, beetroot, walnuts and chive dressing
Ham hock terrine with piccalilli and toasted focaccia
Pappardelle pasta with slow-cooked lamb ragu, parmesan and fresh parsley
Salmon gravadlax roulade with horseradish crème fraîche, radishes and capers

Butternut squash risotto with goats' cheese and crispy sage
Chicken breast supreme with potato rosti, grilled tenderstem broccoli and wild mushroom sauce
Roast sirloin of beef with roast potatoes, root vegetables, buttered hispi cabbage, Yorkshire pudding, horseradish sauce and gravy
Roast porchetta with roast potatoes, root vegetables, buttered hispi cabbage, Yorkshire pudding, apple sauce and gravy
Pan-roasted salmon with roasted new potatoes, leek & chive purée and samphire
Fish and chips with crushed peas and tartare sauce

Sticky toffee pudding with toffee sauce and vanilla ice cream
Port-poached pear with blackberry sorbet
Chocolate marquise with macerated cherries and cherry ice cream
Lemon tart with sour berry compôte and crème fraîche
Three British cheeses from Rennet & Rind with plum & port chutney, crackers, apple & grapes

Coffee and homemade chocolates
£47 per person

A credit card number will be required to secure your booking. Your numbers need to be confirmed by 8th December; we will call you to take payment on this day. Any drop in numbers will be charged in full from that point. For tables of more than 12 we will require a full pre-order.



CHRISTMAS & NEW YEAR 25/26

FESTIVE OPENING TIMES

We will be open as usual until **23rd December**;
Monday – Thursday 11am–11pm (Food served 12–3pm & 6–9pm)
Friday & Saturday 11am–11pm (Food served 12–9pm)
Sunday 8.30am–6pm (Food served 12–4pm)
On Saturdays & Sundays breakfast is served 8.30am – 10.30am

Christmas Eve; 9am–11pm (Food served 9.30am–9pm)
Christmas Day; 10am–7pm (Food served 12–5pm)
Boxing Day; 11am–9pm (Food served 12–7pm)

Saturday 27th December;
open as usual 8.30am–11pm (Food served 8.30am–9pm)
Sunday 28th December;
open as usual 8.30am–6pm (Food served 8.30–4pm)
Monday 29th & Tuesday 30th December;
open as usual 11am–11pm (Food served 12–9pm)

New Year's Eve; 9am–1am (Food served 9.30am–4pm & 6–8.30pm)
New Year's Day 2026; 11am–9pm (Food served 12–7pm)

GIFT VOUCHERS

Our gift vouchers can be tailored to an amount of your choice and have the option of adding a personalised message, making your gift feel truly thoughtful. Whether it's a cosy meal by the fire, drinks in the garden in the summer, a special night out, or a ticket to one of our events, your loved one can enjoy it their way. Vouchers are valid for one year from the date of purchase and can be used for food, drinks, and events.

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enquiries@theelmabbotsripton.co.uk

The Elm • Moat Lane • Abbots Ripton • Hunts • PE28 2PA

THE ELM CHRISTMAS PARTY MENU

Available from Wednesday 26th November -
Wednesday 24th December 2025 (not including
Sundays)

Roast chestnut soup with toasted seeds and char-grilled
sourdough
Chicken liver parfait, house chutney and focaccia
Torched mackerel salad with beetroot carpaccio, lollo rosso and
basil oil

Roast Turchetta (sliced breast of turkey stuffed, rolled & roasted
with aromatic herbs) with roast potatoes, pig in blanket, carrots
and parsnips, Brussels sprouts and cranberry & orange sauce
Slow-braised feather blade of beef with confit potatoes,
celeriac & horseradish purée, chantenay carrots and jus
Pan-roasted fillet of sea bass with buttered new potatoes,
samphire and white wine & basil sauce
Pappardelle pasta with turnip & cavalo nero ragu, parmesan
and fresh parsley

Christmas pudding with brandy custard
Chocolate marquise with macerated cherries and cherry ice
cream
Mulled wine poached pear with blackcurrant sorbet

Add a British cheeseboard from Rennet & Rind to share served
with plum & port chutney, crackers, apple & grapes for **£6.95
per person**

Tea or coffee & homemade mini raisin panettone **£4.95 per
person**
£42 per person, including complimentary crackers & streamers
for the table if pre-booked

CHRISTMAS EVE

We will be serving our usual À La Carte menu and Christmas Party
Menu all day with bookings taken from 12-9pm.

CHRISTMAS EVE BREAKFAST

Start your celebrations in style this year with our special
Christmas Eve breakfast event! Join us from 9am and enjoy a
festive glass of Buck’s Fizz on arrival, followed by a delicious Full
English or Vegetarian Breakfast served from 9:30am.

Tea, cafetiere coffee & fresh juices **£20 per person**

CHRISTMAS DAY

Thursday 25th Dec 2025 | Bar 10am-7pm | Food 12-5pm
For Christmas Day lunch we will be serving a special,
festive set menu with bookings taken until 5pm. The
bar will be open for drinks from 10am until 7pm.

Canapés;
Carbonara croquettes
Smoked salmon roulade
Hash browns with sriracha mayo & parmesan

Wild mushroom soup with truffle oil, chives and sourdough
Duck liver pâté with orange marmalade, crispy prosciutto and
brioche
Crayfish & smoked whisky cocktail with mango salsa

Traditional roast turkey with roast potatoes, pig in blanket, carrots
and parsnips, Brussels sprouts, Yorkshire pudding and cranberry &
orange sauce
Char-grilled beef fillet with potato rosti, creamed leeks,
horseradish purée and red wine jus
Root vegetables & stuffing wellington with roast potatoes, carrots,
Brussels sprouts and vegetable gravy
Pan-roasted halibut with white wine tagliatelle, clams and
samphire

All main courses will be served with additional seasonal vegetables

Christmas pudding, brandy custard and burnt butter ice cream
Salted caramel tart with lemon crème fraîche and candied pecans
Apple & blackberry crumble with vanilla custard or vanilla ice
cream

Add a British cheeseboard from Rennet & Rind to share served with
quince, crackers, celery & grapes for **£9.95 per person**

Coffee & homemade chocolate truffles
£99 per person
£69 per child (under 12)

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numbers need to be confirmed by 8th December; we will call you to take
payment on this day. Any drop in numbers will be charged in full from that
point. For tables of more than 12 we will require a full pre-order.*

BOXING DAY

Friday 26th Dec 2025 | Bar 11am-9pm | Food 12-7pm
On Boxing Day, we will be serving a three-course set
menu with bookings taken until 7pm. The bar will be
open all day for drinks, but we will be closed in the
evening from 9pm.

Roast parsnip soup with parsnip crisps and sourdough
Winter leaf salad with lollo rosso, beetroot, walnuts and chive
dressing
Ham hock terrine with piccalilli and toasted focaccia
Pappardelle pasta with slow-cooked lamb ragu, parmesan and
fresh parsley
Salmon gravadlax roulade with horseradish crème fraîche,
radishes and capers

Butternut squash risotto with goats’ cheese and crispy sage
Chicken breast supreme with potato rosti, grilled tenderstem
broccoli and wild mushroom sauce
Roast sirloin of beef with roast potatoes, root vegetables,
buttered hispi cabbage, Yorkshire pudding, horseradish sauce
and gravy
Roast porchetta with roast potatoes, root vegetables, buttered
hispi cabbage, Yorkshire pudding, apple sauce and gravy
Pan-roasted salmon with roasted new potatoes, leek & chive
purée and samphire
Fish and chips with crushed peas and tartare sauce

Sticky toffee pudding with toffee sauce and vanilla ice cream
Port-poached pear with blackberry sorbet
Chocolate marquise with macerated cherries and cherry ice
cream
Lemon tart with sour berry compôte and crème fraîche
Three British cheeses from Rennet & Rind with plum & port
chutney, crackers, apple & grapes

Coffee and homemade chocolates
£47 per person

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