**THE ELM TREE @ HEATH**

MANSFIELD ROAD

HEATH VILLAGE

CHESTERFIELD

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V.A.T.# 845 5562 05

Please select 3 starters 3 mains and 3 puddings @ £22 per person for 3 courses or for a 2 course set menu £18 per person, please choose 3 starters or 3 puddings and 3 mains. When you have chosen your dishes please let us know and we will send you your menu. Set menus are for parties of 20 or more we require your deposit of £50 to confirm your bookings and pre orders 1 week before

**To start**

**PAN FRIED KING PRAWNS** with garlic and fresh herbs on mixed salad leaves (£2 supplement)

**CLASSIC PRAWN COCKTAIL** served in a glass with homemade bread (£2 supplement)

**DEEP FRIED BRIE** with crisp salad and homemade spiced plum and chilli chutney

**CHEFS HOMEMADE TOMATO AND BASIL SOUP** served with fresh baked bread

**PAN FRIED BUTTON MUSHROOMS** with garlic butter finished with a stilton cream sauce served garlic bread

**CHICKEN LIVER AND BRANDY PATE** served with red onion marmalade and toasted French bread

**The mains**

**ROAST FILLET OF PORK** on crushed new potatoes with wild mushroom and stilton sauce

**CHAR GRILLED MARINATED CHICKEN BREAST** on creamy potatoes with a pink peppercorn sauce

**CHAR GRILLED CHICKEN BREAST** served on a bed of fresh pasta tossed with mushrooms and peppers finished with cream

**PAN FRIED SEA BASS FILLET** served on fresh linguini tossed with smoked salmon and dill butter finished with cream (£2 supplement)

**SLOW COOKED LAMB SHANK** in an English mustard and fresh mint stock on mashed potatoes

**SPINACH AND RICOTTA** tossed with fresh pasta served with salad, garlic bread and parmesan cheese

**CHICKEN FAJITAS** served with flour tortillas, homemade salsa, sour cream and guacamole. Chips and salad

**ROASTED FILLET OF SALMON** on dauphinoise potatoes with a watercress cream sauce

**CHAR GRILLED HALLOUMI CHEESE** with char grilled courgettes, red peppers and sweet potatoes drizzled with balsamic vinegar served with dressed mixed salad

**8oz SIRLOIN STEAK** char grilled to your liking and served with chunky chips, baked tomato and field mushroom and French fried onion rings(£4 supplement)

**ROASTED LAMB RUMP** on roast sweet potato and pancetta finished with a red wine jus(£2 supplement)

**PAN ROASTED DUCK BREAST** with crushed new potatoes finished with a berry compote

**To finish**

**SELECTION OF FARMHOUSE ICE CREAMS** Served in a crisp brandy snap basket

**HOMEMADE STICKY TOFFEE PUDDING** With a rich butterscotch sauce and vanilla ice cream

**BAKED LEMON TARTLET** Served vanilla ice cream

**HOME MADE WARM CHOCOLATE BROWNIE** Smothered with chocolate sauce and double chocolate ice cream

**BAKED SALTED CARAMEL AND MASCARPONE CHEESECAKE** on a crisp hob Nob base

**5 CHEESE PLATTER** served with homemade pear and walnut chutney, celery, fruit and crackers (£2 supplement)

Or ADD A CHEESE PLATTER course after your dessert (£4 per person)