

FESTIVE MENU £23.95

1st Of December Until 24th Of December 2019

Monday To Thursday 12 Noon To 2pm And 5.30pm To 8.30pm

Friday And Saturday 12 Noon Until 9pm And Sunday 4pm To 8pm

STARTERS

DUCK & SLOE GIN PATE

Toasted ciabatta and spiced damson chutney

GORGONZOLA GARLIC MUSHROOMS

Salad & garlic bread (V)

CHEFS ROAST VINE TOMATO AND THYME SOUP

Fresh baked bread (VE)

TOASTED BRIE BRUSCHETTA

Wild rocket, balsamic syrup & cranberry chutney (V)

KING PRAWNS

Chilli, coriander & garlic butter, salad and crusty bread (£2 supplement)

MULLED WINE POACHED PEAR

Toasted walnut and stilton salad (V)

MAINS

TRADITIONAL ROAST TURKEY BREAST

Bacon and chipolata roll, chestnut and apricot stuffing, roast and new potatoes

PORK BELLY

Braised with fennel and herbs, mashed potatoes with a light cooking liquor sauce

CURRIED FILLET OF HAKE

Served on rice with a sweet curry sauce

GARLIC ROASTED BUTTERNUT SQUASH, SWEET POTATO AND PARSNIP

In crisp pastry with rich tomato sauce (VE)

THE TURKEY DRIZZLER

Turkey breast, sausage and bacon skewer hung over roast potatoes with turkey drizzling sauce

CHARGRILLED SIRLOIN STEAK

Beef dripping roast potatoes and our beef dripping sauce (£5 supplement)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

smothered with a creamy brandy sauce (V)

DARK CHOCOLATE GANACHE TART

with fresh raspberries and vanilla ice cream (VE)

BAKED CRANBERRY AND WHITE CHOCOLATE CHEESE CAKE (V)

STEM GINGER AND ORANGE CRÈME BRULEE

with a ginger nut biscuit (V)

CHEESE AND BISCUITS (V)

English cheeses served with pear and walnut chutney, celery, fresh fruit and crackers (£2 supplement)

TO FINISH

FRESHLY FILTERED COFFEE

served with fresh cream and warm mince pies

BOXING DAY LUNCHEON MENU

Sittings only at 12 noon, 2pm, 4.30pm

2 course luncheon Main with a choice of starter or dessert, Adults £23.95 and children 10 years and under £11.95

STARTERS

DUCK AND GIN PATE

Toasted ciabatta, spiced damson chutney

GARLIC MUSHROOMS

Gorgonzola, garlic bread (V)

CHEFS LEEK AND POTATO SOUP

Fresh baked bread (VE)

PRAWN AND CRAB COCKTAIL

Marie rose dressing, fresh baked bread

CHILLED MELON AND FRESH BERRIES

Raspberry coulis, berry sorbet (VE)

MAINS

FESTIVE CARVERY

Topside of Beef Loin of pork Breast of turkey

Fresh seasonal vegetables, Yorkshire puddings, roast and mashed potatoes and rich meaty gravy.

PAN FRIED FILLET OF SEA BASS

Crab and dill creamy pasta

BROCCOLI AND GOATS CHEESE PIE

Vegetarian roasted potatoes, vegetarian gravy (V)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Creamy brandy sauce (V)

DARK CHOCOLATE GANACHE TART

Fresh raspberries and vanilla ice cream (VE)

BAKED CRANBERRY AND WHITE CHOCOLATE CHEESE CAKE

Orange zest syrup (V)

STEM GINGER AND ORANGE CRÈME BRULEE

Ginger nut biscuit (V)

HOW TO BOOK

- RING THE PUB 01246 850490 AND CHECK YOUR CHOSEN DATE
- PROVISIONALLY BOOK IN AND DOWNLOAD OUR BOOKING FORM FROM OUR WEB SITE WWW.THEELMTREEHEATH.CO.UK
- ORGANISE PAYMENT OF DEPOSITS £5 PER PERSON FESTIVE FOR TABLES OF 6 AND ABOVE AND £10 PER PERSON FOR BOXING DAY ALL TABLES
- DEPOSITS AND BOOKING FORMS MUST BE FILL IN AND RETURNED WITHIN 14 DAYS OF MAKING THE BOOKING
- COMPLETE THE PRE ORDERS FOR FESTIVE MENU 14 DAYS BEFORE YOUR MEAL (TABLES OF 10 AND ABOVE.)
- NO PRE-ORDER REQUIRED FOR BOXING DAY

★ **MERRY** ★
CHRISTMAS

HAPPY NEW YEAR

**BOOKING NOW FOR
NEW YEAR'S EVE
GRAND BANQUET**

MANSFIELD ROAD
HEATH
CHESTERFIELD
S44 5SE

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**THE
ELM
TREE
@ HEATH**