

THE ELM TREE @ HEATH

MANSFIELD ROAD

HEATH VILLAGE

CHESTERFIELD

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Please select 3 starters 4 mains and 3 puddings @ £35 per person for 3 courses

For a 2 course set menu £30 per person, Please choose 3 starters or 3 puddings and 4 mains.

When you have chosen your dishes please let us know and we will send you your menu.

Set menus are for parties of 15 or more we require your deposit of £100 to confirm your booking, and pre orders 1 week before.

To start

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

CLASSIC PRAWN COCKTAIL served in a glass with fresh baked bread (£2 supplement)

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

CHEFS HOMEMADE SOUP served with fresh baked bread

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

WILD AND BUTTON MUSHROOMS sautéed in olive oil and garlic finished with fresh herbs served with garlic pizza bread (vegan)

The mains All mains are served with a selection of roasted vegetables, mixed salad and seasonal potatoes

ROAST FILLET OF PORK with wild mushroom and stilton sauce

CHAR GRILLED MARINATED CHICKEN BREAST with a pink peppercorn sauce

PAN FRIED SEA BASS FILLET with prawn and dill butter finished with cream (£2 supplement)

SLOW COOKED LAMB SHANK in an English mustard, onion and fresh mint stock

SPINACH AND WILD MUSHROOMS 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 with a watercress cream sauce

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

8oz SIRLOIN STEAK char grilled to your liking and served with baked tomato and field mushroom and beer battered onion rings (£4 supplement)

PAN YANG CURRY fresh vegetables cooked in a coconut cream curry sauce with a hint of lime zest served on white rice (vegan)

PAN ROASTED DUCK BREAST with a berry compote (£2 supplement)

FULL RACK OF BABY BACK RIBS Smothered in bbq sauce with beer battered onion rings, Salad, chips, coleslaw.

FISH 'N' CHIPS Beer battered cod fillet, chunky chips, mushy peas, homemade tartar sauce

HOME MADE MEAT AND POTATO PIE Chunky chips, mushy peas, and a jug of gravy

To finish

SELECTION OF FARMHOUSE ICE CREAMS

DARK CHOCOLATE TART with chocolate ice cream (vegan)

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

BAKED LEMON TART Served vanilla ice cream

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

CHEF'S CHEESECAKE on a crisp hob Nob base