

BOOKING FORM

Please complete and return with your deposit

Thank you for your booking over the festive period. Our festive menus are served Monday to Saturday and Sunday evenings from the 1st of December until the 23rd of December.

Festive menus are **NOT** served Sunday lunchtimes

To secure your booking over the festive period regardless of what menu you are choosing from, we require a £5 per person deposit on all tables of 6 or more. (**£10 per person is required for Boxing Day from all tables**) Full payment is then made after your meal. All festive meals must be pre-ordered at least 10 days before your party date. (Excluding Boxing Day which is ordered on the day).

All deposits are non-refundable and non-transferable.

Due to the size and layout of the Elm Tree we cannot guarantee that large parties will be on the same table please check when paying deposits to confirm seating.

Booked in the name of:.....

Total number in party:.....

Time table booked for:.....

Date booked for.....

Contact name:.....

Contact number:.....

Email:.....

Deposit £.....

Special requirements:

.....

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MANSFIELD ROAD
HEATH
CHESTERFIELD
S44 5SE

www.theelmtreeheath.co.uk
info@theelmtreeheath.co.uk
01246 850490

The Elm Tree @ Heath @theelmtreeheath

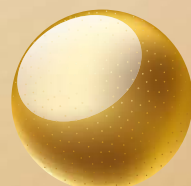


★ THE ELM TREE @HEATH



Festive Menus

2018



Festive Luncheon Menu £19.95

Served Monday to Saturday 12noon until 2pm

TO START

CREAMY LEEK AND POTATO SOUP (1,2,7)

Served with freshly baked bread.

COUNTRY PORK AND BRANDY PATE (1,2,7,9,14)

Served with red onion marmalade.

CHILLED FAN OF MELON (none)

Served with a mixed berry jam and berry sorbet.

CREAMY GARLIC MUSHROOMS (1,2,7,9)

Served with garlic bread and salad.

THE MAIN COURSE

All main meals are served with a selection of fresh seasonal vegetables (2,7)

ROAST BREAST OF SUCCULENT TURKEY (2,14)

Chipolata and bacon roll, chestnut and apricot stuffing, roast and new potatoes.

GUINNESS BRAISED BEEF STEAK (1,2,7,14)

With turnip and shallots served on colcannon potatoes.

BAKED SMOKED HADDOCK FILLET (5,7,14)

On cheese mashed potato with a chive butter sauce.

FETA CHEESE, AIR DRIED TOMATO AND SPINACH TART (1,2,4,14)

With crushed new potatoes, fresh tomato and basil sauce.

THE DESSERTS

TRADITIONAL CHRISTMAS PUDDING (2,4,7,10,14)

Smothered with a creamy homemade brandy sauce.

BAKED DARK CHOCOLATE AND RASPBERRY TART

With a white chocolate and rum sauce.

GINGERBREAD CHEESECAKE (2,4,7)

With a stem ginger and spiced orange compote.

TO FINISH

FRESHLY BREWED COFFEE (2,7,10,14)

Served with fresh cream and warm mince pies.

Boxing Day Luncheon Menu

Sittings at 12noon, 2pm and 4pm only

2-courses: main course with a choice of starter or dessert, adults £21.95, children under 10 £10.95. 3-courses: starter, main and pudding, adults £24.95, children under 10 £12.95.

TO START

LEEK AND POTATO SOUP (1,2,7)

Served with freshly baked bread.

DUCK LIVER AND GIN PATE (1,2,7,9,14)

Enriched with orange zest served with pink grapefruit marmalade, crisp salad and toasted French bread.

FRESH FIGS AND MELON (1,7,9,10,14)

On tossed mixed leaves with crumbled stilton and walnuts.

PAN FRIED BUTTON MUSHROOMS (1,2,7,9)

In garlic butter finished with grain mustard and cream served with crisp salad and garlic bread.

THE MAIN COURSES

Choose from our festive carvery with a selection of freshly cooked topside of beef, loin of pork and breast of turkey served with a selection of fresh seasonal vegetables, Yorkshire puddings, roast and mashed potatoes. (1,2,4,7,9)

PAN FRIED FILLET OF SEA BASS (2,3,4,5,7)

On a crab and dill butter tossed pasta in a cream sauce.

BROCCOLI AND GRUYÈRE TART (1,2,4,7,14)

With new potatoes and port sauce.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (2,4,7,10,14)

Smothered with a creamy homemade brandy sauce

BAKED DARK CHOCOLATE AND RASPBERRY TART (2,4,7,14)

With a white chocolate sauce.

RUM AND BLACK CHERRY ROULADE (2,4,7,14)

With red cherry ice cream and cherry liquor coulis.

BAKED GINGER BREAD CHEESECAKE (2,4,7,14)

With a stem ginger and spiced orange compote

Festive Dinner Menu £29.95

Served Monday to Saturday 6pm to 9pm Sundays 6pm to 8pm

TO START

THAI SPICED CARROT AND FRESH CORIANDER SOUP (1,2,7)

Served with fresh baked bread.

GRILLED HALLOUMI CHEESE SALAD (2,7,9)

Mixed salad leaves served with cranberry jam.

DUCK LIVER AND GIN PATE (1,2,7,9,14)

Pink grapefruit marmalade and salad.

GARLIC AND SAGE MUSHROOMS (1,2,7,9)

In a mascarpone and cream sauce salad and garlic bread.

THE MAIN COURSE

All main meals are served with a selection of fresh seasonal vegetables (2,7)

ROAST BREAST OF SUCCULENT TURKEY (2,14)

Chipolata and bacon roll, chestnut and apricot stuffing, roast and new potatoes.

CURRIED SPINACH AND RICOTTA PANCAKES (1,2,4,7,9,14)

Glazed with tomato and coriander sauce.

BAKED FILLET OF HAKE (5,7)

Sautéed potatoes with a tomato, paprika and chilli sauce.

CHARGRILLED SIRLOIN STEAK (7,14)

With rice finished with a stroganoff style sauce.

MARINATED BREAST OF CHICKEN (2,4,10,14)

On fresh pasta tossed with pesto roasted cherry tomatoes and peppers.

THE DESSERTS

TRADITIONAL CHRISTMAS PUDDING (2,4,7,10,14)

Smothered with a creamy homemade brandy sauce.

CHOCOLATE PANETTONE BREAD PUDDING (2,4,7)

With rich chocolate sauce and chocolate ice cream.

RUM AND BLACK CHERRY ROULADE (2,4,7,14)

With red cherry ice cream and cherry liquor coulis.

SELECTION OF ENGLISH CHEESES (1,2,7,10,14)

Served with fresh fruit, celery, crackers and pear and walnut chutney.

TO FINISH

FRESHLY BREWED COFFEE (2,7,10,14)

Served with fresh cream and warm mince pies.

New Years Eve Party!

COME AND JOIN US FOR THE BEST PARTY IN HEATH

The doors open at 7pm with a fabulous buffet of hot dishes and mixed salads and seafood with a centre piece of a whole decorated salmon.

FROM 9PM

TICKETS ARE £15 PER PERSON
(ENTRANCE IS BY ADVANCE TICKET ONLY)

The music is a great mix of old and new with classic party anthems for you to party the night away.

FANCY DRESS OPTIONAL BUT RECOMMENDED TO ADD TO THE FUN. THIS YEAR'S THEME IS SUPERHEROS

BOOM! LAST ORDERS 1AM ISH. CARRIAGES FOR 1.30AM

FOOD ALLERGEN ADVICE: 1 Celery, 2 Gluten, 3 Crustaceans, 4 Egg, 5 Fish, 6 Lupin, 7 Milk, 8 Molluscs, 9 Mustard, 10 Nuts, 11 Peanuts, 12 Sesame seeds, 13 Soya beans, 14 Sulphur dioxides. If you are allergic to any of these allergens please speak to our duty manager who can advise you as some ingredients can be omitted or an alternative can usually be offered.