

THE ELM TREE @ HEATH

MANSFIELD ROAD

HEATH VILLAGE

CHESTERFIELD

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Please select 3 starters 3 mains and 3 puddings @ £25 per person for 3 courses or for a 2 course set menu £21 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 15 or more we require your deposit of £50 to confirm your bookings and pre orders 1 week before. All mains are served with a selection of roasted vegetables, mixed salad and seasonal potatoes

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 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

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

The mains

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 French fried onion rings (£4 supplement)

ROASTED LAMB RUMP finished with a red wine jus (£2 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

To finish

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

HOT CHURROS with maple syrup dip and vanilla ice cream (vegan)

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 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 TABLE CHEESE PLATTER COURSE** after your dessert (£4 per person)