

THE ELM TREE @ HEATH

MANSFIELD ROAD
HEATH VILLAGE
CHESTERFIELD
S44 5SE
TELE 01246 850490
WEB WWW.THEELMTREEHEATH.CO.UK
EMAIL INFO@THEELMTREEHEATH.CO.UK
V.A.T.# 845 5562 05



Please select 3 starters 3 mains and 3 puddings @ £30 per person for 3 courses or for a 2 course set menu £26 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 £100 to confirm your booking, 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 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

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 (£2 supplement)

To finish

SELECTION OF FARMHOUSE ICE CREAMS
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 TART Served vanilla ice cream
HOME MADE WARM CHOCOLATE BROWNIE Smothered with chocolate sauce and double chocolate ice cream
CHEF'S CHEESECAKE on a crisp hob Nob base