

3 course meal with a glass of prosecco £28.00 per person

STARTER

Paneer Malai Kofta
Drizzle with sweet and sour sauce

Halloumi And Pepper Bruschetta
With granary toast

Beetroot And Goat Cheese Mille-feuille Olive oil, lemon dressing with mizuna

Chicken Tikka Tower
With mint sauce and chef's special chutney

Clementine Avocado Prawn Cocktail

With brioche toast

DESSERT

The Elms Eaton Mess

Trio Of Chocolate Asset

Love Of Red Velvet In Sponge Style Drizzle with raspberry coulis

The Elms Special Raspberry Tear
Drizzle with caramel sauce

MAINS

The Elms Romantic Stuffed Chicken Breast In rich gravy and seasonal greens

Mohabhat Bhare Rich Lamb Curry
Served with rice or Naan

Tandoori Salmon
With veggies and Bombay aloo

Pan Seared Sirloin Steak(Add £5)
With baked tagliatelle alfredo, seasonal veggies,
blue cheese cream

Truffled Spinach And Ricotta Ravioli
With rocket salad