

WORCESTERSHIRE 'TIP'

THE • ELM S

HOTEL, SPA & RESTAURANT



Asparagus Menu

Running from late April to seasons' end.
Let Award Winning Head Chef Daren Bale create his finest dishes,
from the regions' best 'green-grass' tips.
Served in their Brook Restaurant & Pear Terrace Brasserie

TO START

Steamed with Alicante Sauce & Parma Ham

With Char Grilled Oak Smoked Salmon Pave,
Pink Grapefruit & Chardonnay Dressing

*Naturally Steamed, tossed in Olive Oil, Garden Grown Herbs &
seasoned with a Green Flageolet Bean Fondue
& Char Grilled Garlic Dressed Peppers

MAIN COURSE

With Braised Beef with Claret & Mace Mash

Fillet of Sea Bass, Asparagus Mousse & Sauce Vierge

*Grilled with Spiced Lentil, Tomato Fondue & Chives

*Seared with Lemon & Thyme, served with a
Summer Garden Salad Platter

DESSERT

Dark Chocolate Tart & Honey Cinder Toffee

Orange Cheese Cake, Orange Jelly & Sun Blushed Plums

Rhubarb & Custard, Ginger & Vanilla

*Suitable for vegan and vegetarians. **£20.50 per person for 3 courses**

**A complimentary glass of local Astley Severn Vale Wine is available
with presentation of this menu. (Available 26th April - 12th June)**



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