

To Begin

A selection of artisan breads and flavoured butters

First course

Cream of celeriac soup

With parsnip crisps (V)

Derbyshire Beef Carpaccio

With rocket salad, deep fried capers and parmesan shavings

Chicken liver parfait

Served with toasted brioche and onion jam

Winter romaine salad

A seasonal chopped salad with crispy chick peas, toasted seeds and a plant based Caesar dressing (VE)

Poached salmon mousse

Served with pickled cucumber and toasted onion bread

Main Course

Three bird wellington

Turkey, chicken and duck in a light pastry with a fondant potato, roasted root vegetables, Brussel sprouts and a red wine jus

Roasted beetroot and shallot tatin

With a rocket salad, tomato and olive salsa, charred courgette and a balsamic glaze (V)

Pan fried seabass

Served with a fondant potato, winter greens and a white wine and dill veloute

Slow cooked Derbyshire Beef Daube

With thyme mashed potato, steamed tender stem broccoli, red wine jus and a Bourguignon garnish

Cauliflower Fritters

With fresh herb tabbouleh salad, coconut yoghurt and chargrilled courgette and tomato (VE)

Desserts

Ginger sticky toffee pudding

With a mascarpone and ginger sorbet (v)

Lemon Posset

With mulled wine infused winter berries (V)

Chocolate and cherry tart

With a Kirsch sorbet (VE)

Blackberry financier

With a blackberry cured and vanilla ice cream (V)

Traditional Christmas pudding

With a brandy cream (v)