



FESTIVE MENU 2017

£24.95 per person

STARTERS

Festive Terrine

With toasted ciabatta & house chutney

Crispy Whitebait

With a chunky tomato salsa & dressed rocket leaves

Homemade Soup of the Day ✓

With crusty bread & butter

Marinated Beetroot ✓

With dressed rocket & grilled goats cheese

MAIN COURSES

Traditional Roast Turkey

With all the festive trimmings

Duo of Salmon

Pan roasted salmon fillet & a salmon & crayfish fishcake with seasonal greens & crushed new potatoes

Wild Mushroom & Hazelnut Risotto ✓

With white truffle parmesan crisp

8oz Ribeye Steak (add £4 supplement)

With chargrilled beef tomato, mushroom & house chips

DESSERTS

Christmas Pudding

With Armagnac custard

Baileys, Chocolate & Hazelnut Cheesecake

Chocolate Sponge Pudding

with vanilla ice cream

Winterberry Crumble

With custard

Coffee & Mince Pies

✓ Suitable for vegetarians

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.



CHRISTMAS DAY 2017

£80 per person

STARTERS

Homemade Roasted Parsnip Soup ✓

With lightly spiced crème fraîche & walnut loaf

Sloe Gin & Beetroot Gravlax

With rocket & pomegranate jewel salad

A Traditional Prawn & Crayfish Cocktail

With a homemade Marie Rose sauce & brown bloomer bread

Mixed Beetroot, Rocket, Stilton & Walnut Salad ✓

Pressed Terrine of Gressingham Duck

with chicken & mushroom, with toasted bloomer & festive chutney

CHAMPAGNE SORBET ✓

MAIN COURSES (With Seasonal Vegetables)

Traditional Roast Turkey

With all the festive trimmings

8oz Extra Mated Derbyshire Ribeye Steak

With house chips, grilled Portobello mushroom & chargrilled beef tomato

Pan Fried Sea Bream

With scallop gratin, tiger prawn, lemon & chervil cream & creamy mashed potato

Mixed game Cassoulet of Venison, Hare & Partridge

in a rich bean & chorizo stew, with creamed mashed potatoes

Creamed Leek & Cheese Crumble Tart ✓

DESSERTS

Traditional Christmas Pudding

With Armagnac custard

Traditional Sticky Toffee Pudding

With Cognac soaked dates & creamy custard or ice cream

Mulled Pear & Candied Ginger Cheesecake

on gingernut biscuit base

With cinnamon cream

Rich Belgian Chocolate Fondant & Winterberry Sorbet

Vanilla Panacotta

With Winterberry compote

Local Stilton

With biscuits & Port

COFFEE & MINCE PIES