



Boxing Day
Served in Dovedale Suite
12pm - 4pm

Leek and potato soup with baked petit pain
 Duo of melon and fruit coulis
 Smoked salmon and cream cheese salad
 with citrus leaves

From the carvery
 Roast silver-side of beef
 Roast leg of lamb
 Honey glazed ham

Served with a selection of vegetables and potatoes,
 seasoning and Yorkshire puddings

From the Kitchen

Poached salmon with a tomato,
 mascapone cream sauce

Traditional nut roast with vegetable gravy

Christmas pudding and brandy sauce
 Red berry pavlova
 Chocolate fudge cake
 Belgian waffle stack
 Rhubarb crumble and custard

Two Courses £16.95
Three Courses £19.95
Children's Carvery and Jelly £12.50

New Years Eve Dinner

"Poulet Fume" Chargrilled smoked chicken,
 thinly sliced over wilted bok choy,
 caramelised glazed fig, honey syrup

"Potage" A clear vegetable broth, flavoured with
 pearl barley, herb croutons and artisan bread

"Crevelle Aux Trois" Set potted shrimps
 in clarified butter, king prawn stuffed with
 stem ginger and leek, crayfish salsa verde

"Bearnaise" Prime English fillet of beef,
 with a sauce of Dijon, wine, capers, garlic and cream,
 braised cherry tomato on the vine, chargrilled onion

"Pintarde" Supreme of guinea fowl,
 stuffed with apricots, fennel and smoked bacon,
 served with a white wine and tarragon veloute

"Burritos" Mediterranean vegetable cous cous,
 wrapped in a soft flour tortilla,
 smothered in a rich tomato sauce topped with
 Monterrey jack cheddar, baked in the oven

"Poisson Merlu" Baked fillet of hake, red pepper
 tapenade, steamed mussels, garlic olive oil

All served with pommes Biarritz and baby vegetables

"Chocolat aux framboise" A moist chocolate
 brownie, dusted in crushed almonds, vanilla pod
 glaze, fresh Raspberries, chocolate fondant

"Banoffee Sablis" Caramelised bananas, chantilly
 cream, homemade shortbread, banana toffee sauce

"Fromage" A Selection of English
 and Continental Cheeses, celery, grapes,
 russet apple and water biscuits

Coffee and Petit Fours
£55.00 per person



The Bentley Brook Inn
Festive Menu 2020

Fenny Bentley
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Pre-bookings only

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Pre - Christmas Dinner

Served Monday - Saturday 5pm - 7.30pm

Leek & potato soup, smoked apple wood croute (V)

Chicken liver and juniper berry terrine wrapped in pancetta, carrot and courgette ribbons, ale chutney, melba toast

Saute of chestnut mushrooms, garlic and herb cream, served on brioche, crispy leeks (V)

Smoked salmon ribbon, salmon mousse, salad verde, lemon

Paupiette of turkey, stuffed with chestnut and sage seasoning, wrapped in smoked bacon, meat stock gravy

Roast leg of lamb, fan of poached minted pear, red wine and mint sauce

Slow braised venison bourguignon, finished with herb dumplings

Loin of Cod, smothered in a white wine, Dijon and parsley mornay

Goat Cheese, spinach and sundried tomato tartlet, courgette provencale

Christmas pudding and brandy sauce

White chocolate cheesecake, raspberry sorbet, brandy snap basket, white chocolate sauce

Sticky toffee and walnut pudding, butterscotch sauce

A Platter of Continental cheese, with celery and biscuits (£1.50 supplement)

Coffee and Mince Pies

£24.95

Christmas Day Luncheon

Carrot and coriander soup, croutons, petit pain (V)

Goat cheese and spinach cannelloni, sundried tomato sauce, flaked parmigiano

Van dyke of melon, winter berries soaked in prosecco, fresh mint (V)

Smoked salmon ribbon, scallop and dill mousse, dill and lemon glaze, cucumber and shallot salad

Derbyshire turkey and honey glazed ham, chestnut seasoning, bacon and sausage meat roll, meat juice gravy

Roast sirloin of English beef, Yorkshire pudding red wine gravy

Rump of lamb cooked pink, poached pear, crispy pancetta, lamb stock sauce

Pan fried sea bass fillet, lemon butter and samphire finished with white wine and cream

Christmas pudding and brandy Sauce

White chocolate cheesecake, raspberry sorbet, brandy basket with white chocolate sauce

Warm chocolate brownie, vanilla ice Cream, chocolate fudge sauce

A platter of English and continental cheeses with celery and biscuits

Coffee and mince pies with rum butter

£59.95 + 5% service charge

Children, 7 - 10 years old £25.00

3 - 6 years old £15.00 0 - 2 years old £5.00

Pre - Christmas Lunch

(Served Monday - Saturday 12pm - 4pm)

Cream of parsnip soup, croutons (V)

Duo of melon fans, woodland berries and raspberry coulis (V)

Greenland prawns, served on fresh pineapple, honey and orange dressing, shredded leaves

Roast Derbyshire turkey, sage and onion stuffing, bacon and sausage roll, meat juice gravy

Slow braised blade of beef bourguignon in red wine, onion and mushroom tarragon sauce

Poached fillet of salmon, tomato and mascapone cream sauce

Cous cous baked pepper with courgette provencale (V)

Christmas pudding and brandy sauce

White chocolate cheesecake

Fresh fruit pavlova and fruit coulis

Two Courses £15.95

Three Courses £18.95

add Tea/Coffee £2.00