



PRE-CHRISTMAS DINNER

MON-SAT 5PM-7:30PM

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PRE-BOOKINGS ONLY

STARTERS

Leek and Smoked Applewood Soup

With artisan bread, croutons
(V) (VE) (GF*)

Saute of Wild Mushrooms

With pesto cream
and garlic bread (V) (GF*)

Coronation Chicken

With red radicchio cup,
flaked almonds, rocket
and balsamic glaze (GF)

Smoked Salmon

With asparagus spears
and plum compote (GF)

Three course
£29.95

MAINS

Roast Derbyshire Turkey

With sage and onion stuffing,
bacon and sausage roll,
meat juice gravy (GF*)

Slow Braised Blade of Beef

With chasseur sauce and
Yorkshire pudding (GF*)

Roasted Leg of Lamb

With poached minted pear,
red wine and mint gravy (GF)

Baked Salmon Fillet

With hollandaise sauce (GF)

Roasted Red Pepper

Stuffed with Mediterranean
vegetables, cous cous,
sun dried tomato
and pumpkin sauce (V)(VE)(GF*)

DESSERTS

Christmas Pudding

with brandy sauce
(GF*)(VE*)

Sticky Toffee & Date Pudding

with toffee sauce

Mandarin & Vanilla Cheesecake

with star fruit and
passion fruit coulis

Cheese Platter

with English and
Continental cheeses,
celery and grapes
(£1.50 supplement)

Tea or Coffee &
Mince Pies