

# PEAK EDGE HOTEL

*Red Lion*

PUB & RESTAURANT

# Christmas

## PARTY NIGHTS MENU

### **STARTERS**

**Winter root vegetable soup (V/GF)**

**Crayfish and prawn cocktail (GF)**

Avocado puree / poppy seeds / granary bloomer

**Chicken thigh and ham hock terrine (GF)**

Tomato chutney / dressed leaves / toasted sourdough

**Oven baked goat's cheese (V/GF)**

Beetroot / pumpkin seeds / endive lettuce

### **MAINS**

**Derbyshire free range roast turkey (GF)**

Roasted potatoes / seasonal vegetables / pigs in blankets / sage & onion stuffing / pan gravy

**Slow braised Walton Lodge beef brisket (GF)**

Whole grain mustard mashed potatoes / honey glazed root vegetable / roasting juices

**Pan roasted fillet of salmon (GF)**

Crushed new potatoes / charred courgette / seasonal greens / beurre blanc sauce

**Butternut squash, feta and pecan wellington (V)**

Honey roasted and fennel glazed chantenay carrots / creamed potatoes / white wine crème sauce

### **DESSERTS**

**Mandarin cheesecake (V)**

Candied orange zest / vanilla Chantilly crème

**Belgian chocolate torte (V)**

Raspberry coulis / fresh raspberries

**Christmas pudding (V/ GF)**

Cranberry compote / brandy sauce

**Selection of cheeses (V/GF)**

(v) - Vegetarian (GF) - This dish can be available as a GF option, please notify the team if you do require this.  
Please inform a member of our team of any specific dietary requirements or allergies.