

PEAK EDGE HOTEL

Red Lion

PUB & RESTAURANT

Festive Lunches MENU

2 Courses £18.95 / 3 Courses £23.95

Served 12.00pm - 3.00pm Monday 2nd – Saturday 21st December

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.