

PEAK EDGE HOTEL

Red Lion

PUB & RESTAURANT

Christmas Day MENU

£95.00 per person // £45.00 Under 12's // Under 3's with our compliments

Served 12pm – 3.15pm

STARTERS

Carrot, ginger and orange soup (V)

Chicken liver parfait (GF)

Caramelized fig and plum chutney / pork crumb / roquette and parmesan salad

Slow braised belly pork (GF)

Quince / turnips / watercress / glazed baby apples

Hot smoked salmon (GF)

Maple gel / pink peppercorns / soused fennel / samphire

Glazed goat's cheese (V/GF)

Honey / beetroot carpaccio / pickled walnuts

MAINS

Derbyshire free range turkey breast (GF)

Chateau potatoes / honey glazed / vegetables / pigs in blankets / apricot stuffing / roasting juices

Roasted sirloin of beef (GF)

Chateau potatoes / honey glazed baby vegetables / Yorkshire pudding / rich gravy

Pan fried halibut (V/GF)

Confit potato / braised salsify / caramelised celeriac puree / kale / shrimp butter sauce

Roasted loin of venison (GF)

Venison suet pudding / cauliflower puree / roasted cauliflower / charred kohlrabi / sprout leaves / redcurrant jus

Squash, blue cheese and walnut encased in puff pastry (V)

Turned buttered vegetables / butternut squash puree / crispy kale

DESSERTS

Vanilla crème brûlée (V/GF)

Pistachio crumb / biscotti

Ginger and orange cheesecake (V)

Candied orange zest / clementine sorbet / chocolate soil

Homemade Christmas pudding (V/GF)

Cranberry compote / Brandy sauce

Chocolate delice (V/GF)

Poached strawberries / mint sorbet

Selection of cheese (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.