

PEAK EDGE HOTEL

Red Lion

PUB & RESTAURANT

New Years Eve

RED LION MENU

£50.00 per person

STARTERS

Roasted squash and sweet potato soup (V/GF)

Pan seared scallops (V/GF)

Pea puree / black pudding / crispy pancetta / hollandaise sauce

Courgette and gruyere cheese loaf (V)

Crème frais / endive lettuce

Duck salad (V/GF)

Winter fruit and nut salad / sweet cherry puree / mizuna cress

Pan fried fillet of mackerel (V/GF)

Savoury granola / sweet and sour cucumber / lemon sherbet

Chicken liver parfait (V/GF)

Onion chutney / dressed leaf / toasted sourdough

MAINS

Pan roasted chicken supreme (GF)

Fondant potato / baby onion, spinach and pancetta fricassee / celeriac puree / tender stem broccoli / roasting juices

Fillet of beef (GF)

Potato Terrine / baby carrots / wilted spinach / truffle snow / sautéed wild mushrooms / red wine jus'

Oven roasted duck breast (GF)

Root vegetable dauphinoise / diced squash / pumpkin seeds / 3-way beetroot / cherry sauce

Fillet of seabream (V/GF)

Braised Jerusalem artichoke / crab and ricotta bon bons / courgette / pink radish / shellfish cream sauce

Butternut squash risotto (V/GF)

Blue cheese / diced squash / pumpkin seeds / micro herb salad

Curried loin of monkfish (V/GF)

Tarka dahl / samosa / wilted spinach / charred kohlrabi / curried sauce

DESSERTS

Vanilla and raspberry panacotta (V/GF)

Fresh raspberries / mint ice cream

Rich chocolate and honeycomb tart (V)

Poached strawberries / Pimm's sorbet / chocolate sauce

Lemon meringue pie (V)

Raspberry sorbet / blueberries

Crème caramel (V/GF)

Meringue / fresh berries

Tonka bean cheesecake (V)

Amaretto gel / biscotti crumb

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.