

**Canapes Upon Arrival**

**STARTERS**

**Roast Parsnip and Apple Soup (v/vg)**

with Pigeon Breast, textures of Beetroot and Guinness Granola

**Derbyshire Gin cured salmon (gf)**

with an Orange and Saffron gel and Chicory

**Hay baked Celeriac (v/vg)**

with Yeast, a Brioche Crumb and pickled Wild Mushrooms

**Braised Pork Shoulder**

with Northern Blue Fritters, pickled Girolles and Mushroom Ketchup

**MAINS**

**Derbyshire Turkey with all the trimmings (gf)**

**Walton Lodge Sirloin of Beef (gf)**

with a Braised blade of Beef, Piccolo Parsnips and Dauphinoise Potatoes

**Pork Tenderloin (gf)**

with Stuffed Heritage Squash, braised Pig Cheek, baby Leeks and Cider Jus

**Monkfish (gf)**

with a Shellfish Bisque and a Chilli, White Bean and Squash Cassoulet

**Herb Dumplings (v/vg)**

with Jerusalem Artichoke, Romanesco Cauliflower and a whipped Goats Curd

**DESSERTS**

**Cranberry Frangipane Tart (gf)**

with a Mulled Wine Sorbet White Chocolate Parfait, Malt Ice Cream and Macadamia Nuts

**Traditional Christmas Pudding (gf)**

with Brandy Sauce and Redcurrants

**Ginger Treacle Sponge (vg)**

with Poached Pear and Spiced Pear Sorbet

**Selection of Local Cheeses (gf)**

with Artisan Wafers, Apple Chutney, Celery and Pickled Grapes

**Tea, Coffee and Mince Pies to finish**

(gf) - Can be tailored to gluten free, (v) – vegetarian, (vg) - vegan, not all dishes are as standard. Please inform a member of our team of any specific dietary requirements or allergies.

Thank you, we appreciate your custom