

Christmas at

PEAK EDGE HOTEL

Red Lion

PUB & RESTAURANT

— 2021 FESTIVE SEASON —



AA ★★★★★
SILVER



Christmas

CELEBRATIONS 2021

Celebrate Christmas 2021 at Peak Edge Hotel
and the Red Lion.

We missed out last year, so this time around we are making your Christmas celebrations extra special; with glamorous parties, luxurious lunches and staycation breaks that you will remember forever.

Join us at Peak Edge Hotel and the Red Lion for a festive season full of warmth, good food and fine wines. Our team will ensure that you and your guests have the best Christmas experience, combining faultless attention to detail and impeccable customer service.



CHRISTMAS PARTY NIGHTS

Whether it's an office party, a group of friends or an excuse to get the family together, our Christmas party nights are the perfect opportunity for some festive fun.

Enjoy a delicious three-course meal, festive novelties and our resident DJ until late.

THE OAK ROOM

£55 per person

Arrival from 7:00pm | Food served at 7:45pm | Carriages at 1:00am

Friday 26th and Saturday 27th November
3rd, 4th, 10th, 11th, 17th and 18th December

Enjoy a festive three-course menu, DJ and dancing,
all in the stunning setting of the Oak Room.

THE ASHOVER SUITE

£49 per person

Arrival from 6:45pm | Food served at 7:30pm | Carriages at 1:00am

Friday 26th and Saturday 27th November
3rd, 4th, 10th, 11th, 17th and 18th December

The Ashover Suite is perfect for an intimate occasion of up to 60 guests.
Enjoy a festive three-course menu, DJ and dancing.





CHRISTMAS PARTY NIGHTS

SAMPLE MENU

STARTERS

Winter root vegetable soup (V/GF)

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 vegetables, 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

(V) - Vegetarian (GF) - Gluten-Free

For any other dietary requirements or allergies please speak to a member of the team when pre-ordering your food.



Red Lion

PUB & RESTAURANT

FESTIVE LUNCHES

2 Courses £25 / 3 Courses £28

Wednesday 1st – Thursday 23rd December / 12pm – 3pm

An office party, a group of friends or a treat for relatives, the Red Lion at Peak Edge Hotel boasts a relaxed and warm atmosphere that's perfect for any festive celebration.

SAMPLE MENU

STARTERS

Winter root vegetable soup (V/GF)

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 vegetables, 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

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Belgian chocolate torte (V) Raspberry coulis, fresh raspberries

Christmas pudding (V/GF) Cranberry compote, brandy sauce

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PUB & RESTAURANT

CHRISTMAS DAY

**£100 per person / £50 Under 12s
Under 3s with our compliments**

Served 12pm – 3:15pm

With a relaxed and cosy atmosphere, enjoy Christmas time together as a family and let us do all the hard work. Drinks upon arrival and canapés served to your table; sit back, relax and indulge in our three-course festive menu followed by tea, coffee and of course, mince pies.

SAMPLE MENU

Champagne & canapés upon arrival

STARTERS

Carrot, ginger and orange soup (V)

Chicken liver parfait (GF) Caramelised 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 baby 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 (GF) Confit potato, braised salsify, caramelised celeriac purée, kale, shrimp butter sauce

Roasted loin of venison (GF) Venison suet pudding, cauliflower purée, roasted cauliflower, charred kohlrabi, sprout leaves, redcurrant jus

Squash, blue cheese and walnut encased in puff pastry (V) Turned buttered vegetables, butternut squash purée, 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 delicé (V/GF) Poached strawberries, mint sorbet

Selection of cheeses (V/GF)

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PUB & RESTAURANT

BOXING DAY

**£50 per person / £25 Under 12s
Under 3s with our compliments**

Served 12pm – 3:30pm

Let the festivities continue on Boxing Day. Gather with friends and family after a busy Christmas Day and have a well-earned break from the kitchen before normality kicks in again.

SAMPLE MENU

STARTERS

Roasted tomato and red pepper soup (V/GF)

Citrus-cured salmon (GF) Compressed cucumber, dill crème fraiche, samphire

Pulled pork and pistachio terrine (GF)

Apricot chutney, toasted sun-dried tomato bloomer

Chicken liver parfait (GF) Onion chutney, dressed watercress, toasted ciabatta

Baked goat's cheese (V/GF) Beetroot carpaccio, figs, walnuts

MAINS

Derbyshire free range turkey breast (GF) Chateau potatoes, honey-glazed baby vegetables, pigs in blankets, apricot stuffing, roasting juices

Roasted sirloin of beef (GF) Chateau potatoes, honey-glazed baby vegetables, Yorkshire pudding, rich gravy

Pan-roasted fillet of cod (GF) Creamed potatoes, tenderstem broccoli, kale, poached egg, hollandaise sauce

Chicken supreme (GF) Roasted celeriac purée, baby onion and pancetta fricassee, Parisienne potatoes, leek terrine, chicken jus

Butternut squash risotto (V/GF) Blue cheese, diced squash, pumpkin seeds, micro herb salad

DESSERTS

Chocolate and orange brownie (V/GF) Orange sorbet, fresh berries

Lemon tart (V) Raspberries, shortbread biscuit

Sticky toffee pudding (V) Toffee sauce, salted caramel ice cream

Trio of Yorkshire cheeses (V/GF)

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PUB & RESTAURANT

NEW YEAR'S EVE DINE IN STYLE

£70 per person

Join us at the Red Lion to round off the old and welcome in the new. Our indulgent New Year's Eve menu is the perfect way to celebrate with your family and friends in a stylish yet cosy setting.

SAMPLE MENU

STARTERS

Roasted squash and sweet potato soup (V/GF)

Pan-seared scallops (GF) Pea purée, black pudding, crispy pancetta, hollandaise sauce

Courgette and gruyere cheese loaf (V) Crème fraîche, endive lettuce

Duck salad (GF) Winter fruit and nut salad, sweet cherry purée, mizuna cress

Pan-fried fillet of mackerel (GF) Savoury granola, sweet and sour cucumber, lemon sherbet

Chicken liver parfait (GF) Onion chutney, dressed leaf, toasted sourdough

MAINS

Pan-roasted chicken supreme (GF) Fondant potato, baby onion, spinach and pancetta fricassee, celeriac purée, tenderstem broccoli, roasting juices

Fillet of beef (GF) Served medium, 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 sea bream (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 (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)

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PUB & RESTAURANT

NEW YEAR'S EVE IN OUR ASHOVER SUITE

**£100 per person
on mixed seated tables**

Enjoy a night of pure luxury with Champagne and canapés welcoming you on arrival at 7pm, followed by a delicious four-course meal and live entertainment. Our resident DJ will continue the party to welcome you into 2022.

Dress code: Dress to impress (no jeans or trainers)

SAMPLE MENU

Champagne & canapés upon arrival

STARTERS

- Pan-seared scallops (GF)** Pea purée, black pudding crumb, hollandaise sauce
- Roast beetroot and melon salad (V/GF)** Spiced yoghurt, honeycomb crumb
- Chicken liver parfait (GF)** Smoked onion chutney, crispy onions, toasted sourdough

INTERMEDIATE

Champagne sorbet (V/GF) Lime candied zest, cracked meringue

MAINS

- Walton Lodge fillet of beef (GF)** Served medium, pressed potatoes, smoked bacon, wild mushrooms, wilted spinach, red wine jus
- Wild mushroom, spinach and goat's cheese wellington (V)** Creamed potatoes, roast root vegetables, chive cream sauce
- Pan-roasted halibut (GF)** Crab and chilli risotto, mussel cream

DESSERTS

- Passion fruit bavaois (V)** White chocolate, ginger biscuit
- Dark chocolate torte (V)** Spiced orange gel, candied cranberries, orange sorbet
- Selection of cheese and biscuits (V/GF)** Grapes, celery, chutney

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BEDROOM RESERVATIONS

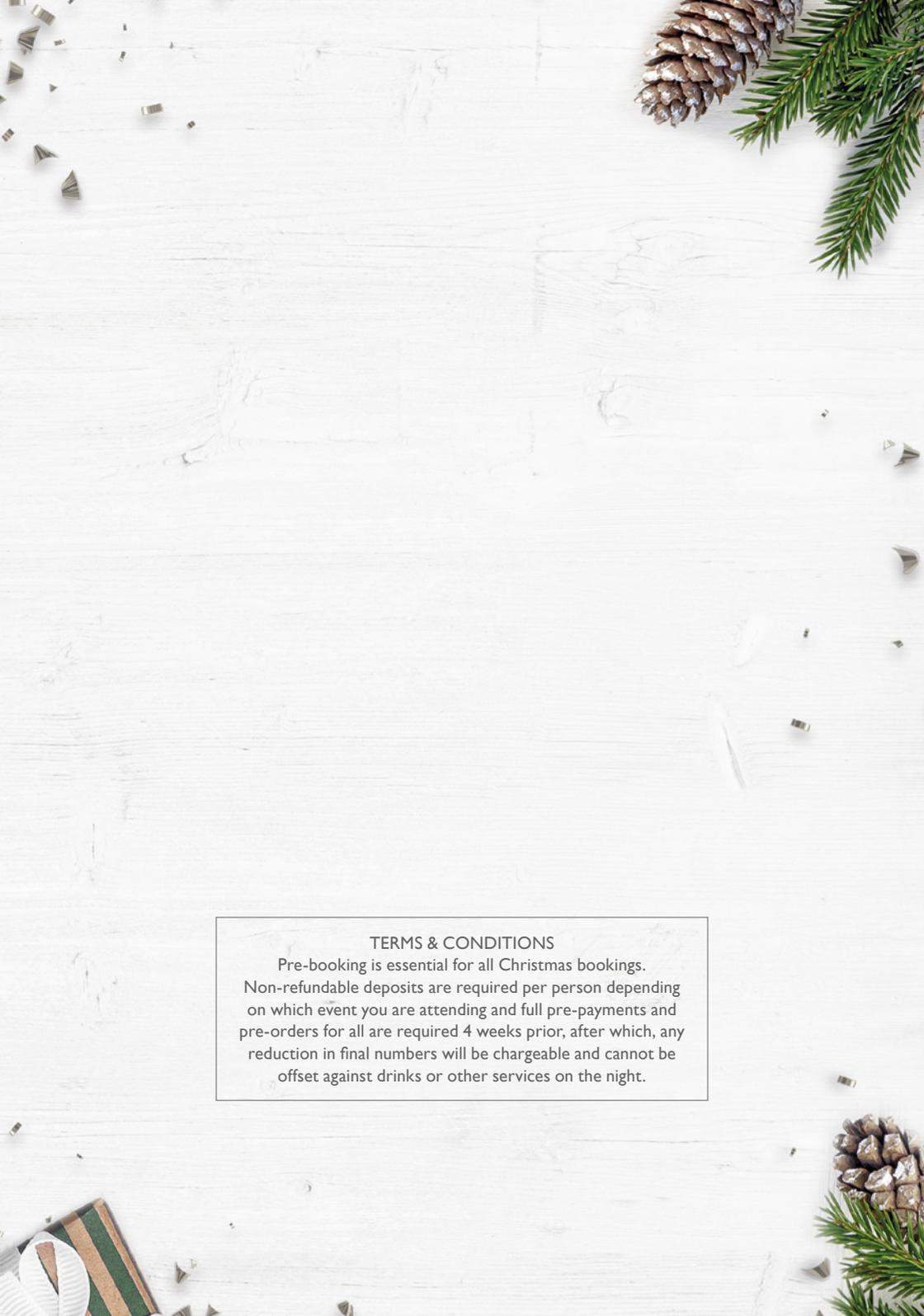
Remove the stress at the end of the night and stay in one of our superior bedrooms. Book direct for the best available rates.



PRIVATE HIRE

Peak Edge Hotel is the ultimate location to host your private event, contact our events team for more information.

events@peakedgehotel.co.uk



TERMS & CONDITIONS

Pre-booking is essential for all Christmas bookings. Non-refundable deposits are required per person depending on which event you are attending and full pre-payments and pre-orders for all are required 4 weeks prior, after which, any reduction in final numbers will be chargeable and cannot be offset against drinks or other services on the night.



PEAK EDGE HOTEL
Red Lion
PUB & RESTAURANT

Darley Road, Stone Edge, Chesterfield, Derbyshire, S45 0LW

Tel: 01246 566142

Bedroom Reservations: sleep@peakedgehotel.co.uk

Event Bookings: events@peakedgehotel.co.uk

Red Lion Bookings: dine@peakedgehotel.co.uk

www.peakedgehotel.co.uk



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