



**PEAK EDGE HOTEL**  
RED LION RESTAURANT

BANQUET SELECTOR

To create the perfect menu for your occasion, please select two options from the starters, mains and desserts.  
For an extra special sparkle choose to add a sorbet or intermediate course of your choice.

STARTERS

- Pan fried scallops**  
Served with a minted pea purée, asparagus, parma ham crisp, pea shoots and a lemon dressing **£13**
- Smoked mackerel pâté**  
Served with a roast beetroot salad, beetroot gel and croûtes **£9**
- Chicken liver parfait and port jelly**  
Served with a fig chutney, brioche toast and dressed salad **£8**
- Glazed goat's cheese with a romesco sauce**  
Served with chargrilled Mediterranean vegetables and candied walnuts **£9**
- Seasonal soup**  
Served with fresh crusty bread **£7**
- Seared tuna**  
With sesame, avocado salsa, lime gel, wasabi mayo and black sesame crispbread **£10**
- Smoked salmon terrine**  
Served with lemon cream, capers, dill, toasted brioche and caviar **£10**
- Mushroom pâté**  
Served in a tarragon emulsion with watercress and toasted brioche **£8**
- Cheese & onion tart**  
Served with a dressed salad **£7**
- Crispy pork fritter**  
served with celeriac remoulade and a dressed salad **£8**
- Ham hock terrine and a red onion chutney**  
Served with brioche toast and dressed salad **£8**

MAINS

- Host roast**  
A beautifully cooked roast dinner with all the trimmings. For a bit of fun we suggest that you nominate a carver on each table **POA**
- Fillet of beef**  
Served with dauphinoise potato, spinach, carrot purée, roast baby carrots, roast shallots and a rich jus **£36**
- Roasted cod loin**  
Lightly spiced and served with cauliflower purée, tenderstem broccoli and cauliflower florets **£32**
- Honey & mustard roasted pork chop**  
With creamy mashed potato, cider apples, green beans and a rich cider jus **£28**
- Pan roasted chicken supreme**  
Accompanied by crushed new potatoes, creamed corn, tenderstem broccoli, corn salsa, chicken sauce **£26**
- Pan fried duck breast**  
Served with sweet potato pressing, tenderstem broccoli and a sweet Cointreau and orange sauce **£34**

- Wild mushroom risotto**  
Lightly dusted with tarragon and cep powder **£21**
- Pan fried sea bass**  
Served with mashed potato, minted pea fricassee and a delicious lemon & chive butter sauce **£28**
- Pan fried salmon**  
Served with crushed new potatoes, creamed leeks, asparagus and a caper and dill cream sauce **£24**
- Gnocchi**  
Served with a tangy sundried tomato salsa, rocket pesto and parmesan cream **£20**
- Beetroot wellington**  
Served with creamy mashed potato, tenderstem broccoli, green beans and a vegetable gravy **£22**

DESSERTS

- Lemon meringue tart**  
Served with a raspberry sorbet and raspberry coulis **£9**
- Strawberry and mascarpone cheesecake**  
Served with a strawberry and mint salsa **£9**
- Chocolate fondant**  
Served with vanilla ice cream **£10**
- Dark chocolate mousse**  
With orange compote, candied orange and orange sorbet **£10**
- White chocolate and berry roulade**  
Served with strawberry ice cream **£10**
- Vanilla panna cotta**  
With sour cherry crumb, cherry gel and shortbread biscuits **£9**
- Red berry crème brûlée** **£8**
- Warm Bakewell tart**  
Served with crème anglaise **£9**
- Classic Eton Mess** **£8**
- Sticky toffee pudding**  
Served with a caramel sauce **£9**

CHEESE – full table to be catered for  
**Cheeseboard to share at the table** **£12 pp**  
With crackers, chutney and accompaniments

SORBETS AND INTERMEDIATE COURSES

- Amuse-bouche to start** **£5 pp**
- Any soup as an intermediate course** **£5.50 pp**
- Champagne or raspberry sorbet** **£4 pp**

(V) - Vegetarian (VG) - Vegan or dish can be available as a vegan option

(GF) - Dish is Gluten Free or can be tailored to this requirement (DF) - Dish is Dairy Free or can be tailored to this requirement

Please inform a member of our team of any specific dietary requirements or allergies. Thank you, we appreciate your custom.