



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 £16

Smoked Mackerel Pâté

Served with a roast beetroot salad, beetroot gel and croûtes £11

Chicken Liver Parfait and Port Jelly

Served with a fig chutney, brioche toast and dressed salad £10

Glazed Goat's Cheese with a Romesco Sauce

Served with chargrilled Mediterranean vegetables and candied walnuts £10

Seasonal Soup

Served with fresh crusty bread £9

Seared Tuna

With sesame, avocado salsa, lime gel, wasabi mayo and black sesame crispbread £14

Smoked Salmon Terrine

Served with lemon cream, capers, dill, toasted brioche and caviar £12

Mushroom Pâté

Served in a tarragon emulsion with watercress and toasted brioche £10

Cheese & Onion Tart

Served with a dressed salad £9

Crispy Pork Fritter

Served with celeriac remoulade and a dressed salad £10

Ham Hock Terrine and a Red Onion Chutney

Served with brioche toast and dressed salad £10

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

Loin of Walton Lodge Pork £30

Sirloin of Walton Lodge £30

Fillet of Beef £40

Rolled and boned Leg of Walton Lodge Lamb £37

Fillet of Beef

Served with dauphinoise potato, spinach, carrot purée, roast baby carrots, roast shallots and a rich jus £40

Roasted Cod Loin

Lightly spiced served with cauliflower purée, tenderstem broccoli and cauliflower florets £33

Honey & Mustard Roasted Pork Chop

With creamy mashed potato, cider apples, green beans and a rich cider jus £30

Pan Roasted Chicken Supreme

Accompanied by crushed new potatoes, creamed corn, tenderstem broccoli, corn salsa, chicken sauce £29

Pan Fried Duck Breast

Served with sweet potato pressing, tenderstem broccoli and a sweet Cointreau & orange sauce £37

Wild Mushroom Risotto

Lightly dusted with tarragon and cep powder £25

Pan Fried Sea Bass

Served with mashed potato, minted pea fricassee and a delicious lemon and chive butter sauce £32

Pan Fried Salmon

Served with crushed new potatoes, creamed leeks, asparagus and a caper & dill cream sauce £30

Gnocchi

Served with a tangy sundried tomato salsa, rocket pesto and parmesan cream £24

Beetroot Wellington

Served with creamy mashed potato, tenderstem broccoli, green beans and a vegetable gravy £25

DESSERTS

Lemon Meringue Tart

Served with a raspberry sorbet and raspberry coulis £10

Strawberry and Mascarpone Cheesecake

Served with a strawberry and mint salsa £10

Chocolate Fondant

Served with vanilla ice cream £10

Dark Chocolate Mousse

Orange compote, candied orange and orange sorbet £10

White Chocolate and Berry Roulade

Served with strawberry ice cream £10

Vanilla Panna Cotta

Sour cherry crumb, cherry gel and shortbread biscuits £10

Red Berry Crème Brûlée

£10

Warm Bakewell Tart

Served with crème anglaise £10

Classic Eton Mess

£10

Sticky Toffee Pudding

Served with a caramel sauce £10

CHEESE

Cheeseboard to share at the table with crackers, chutney and accompaniments £14 pp

SORBET AND INTERMEDIATE COURSES

Any soup as an intermediate course £7 pp

Add a little extra sparkle with Champagne or raspberry sorbet £8 pp

CHILDREN UNDER 12:

2 Courses £16

3 Courses £21

STARTERS

Tomato soup, garlic bread or honeydew melon

MAIN COURSES

Sausage and Mashed Potatoes

Served with garden peas or baked beans

Chicken or Fish Goujons

Served with hand cut chips and garden peas

Pan Fried Fish of the Day

Served with seasonal vegetables

DESSERTS

Chocolate Brownie Sundae

With vanilla ice cream and marshmallows

Fresh Fruit Salad

Vanilla Ice Cream

Half portions of the adult main menu also available

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.

We regret that we cannot guarantee our dishes are totally nut-free.