



PEAK EDGE HOTEL
RED LION RESTAURANT

WINE SERIES

Chapter 10: A Taste of Home

With Roebuck Estates

MENU

Canapés

Darley Dale Whipped Mushroom Parfait,
Rosemary Croute

Heirloom Tomato Bruschetta, Herb Garden Pesto,
Sourdough Toast

Whipped 'Peakland White' Cheese Blini,
Cumberland Sauce

2018 Classic Cuvée, Roebuck Estates

Charred English Asparagus, 'Cobble Lane' Prosciutto, Crisp Hen's Egg

Foraged Herb Emulsion, Chive Oil

2018 Blanc de Noirs, Roebuck Estates

Fillet of Seabass

Duchess Potato, Green Apple & Crab Remoulade,
Thyme & Lemon Cream

2015 Blanc de Noirs, Roebuck Estates

Walton Lodge Lamb

Buttered Jersey Royal Potato, Carrot Purée,
Pea & Pancetta Fricassee, Port & Redcurrant Jus

2015 Rare Expressions No.19, Roebuck Estates

Cucumber & Elderflower Sorbet

Summer Berry Eton Mess

Mixed Berries, Meringue, Chantilly Cream

2017 Rosé de Noirs, Roebuck Estates

VEGETARIAN

Canapés

Darley Dale Whipped Mushroom Parfait,
Rosemary Croute

Heirloom Tomato Bruschetta, Herb Garden Pesto,
Sourdough Toast

Whipped 'Peakland White' Cheese Blini,
Cumberland Sauce

2018 Classic Cuvée, Roebuck Estates

Charred English Asparagus, Courgette Carpaccio, Crisp Hen's Egg

Foraged Herb Emulsion, Chive Oil

2018 Blanc de Noirs, Roebuck Estates

Honey Roasted Aubergine

Potato Terrine, Root Vegetable Caponata,
Buckwheat Crumb

2015 Blanc de Noirs, Roebuck Estates

Barbecued Cauliflower Steak

Crushed Chive Potato, Roasted Tenderstem,
Confit Cherry Vine Tomato, Tarragon Butter Sauce

2015 Rare Expressions No.19, Roebuck Estates

Cucumber & Elderflower Sorbet

Summer Berry Eton Mess

Mixed Berries, Meringue, Chantilly Cream

2017 Rosé de Noirs, Roebuck Estates

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.

Thank you, we appreciate your support and custom.