



BOXING DAY LUNCH

Three courses for £75 per person | Under 12s £35 per person
Under 3s with our compliments

Join us to continue the festivities on Boxing Day to spend time with family or friends and enjoy a delicious, locally sourced three-course meal in our stunning Red Lion Restaurant. Book a time to suit you between 12pm and 7:30pm.

The children's menu is available on request.

STARTERS

Maple Roasted Orchard Fruits & Root Vegetable Soup

Toasted seed dukkah, lemon oil (VGF)

Classic Prawn & Crayfish Cocktail

Marie Rose sauce, cucumber, tomato and buttered granary bread

Chicken Liver Parfait

Cranberry and orange chutney, hazelnut crumb and crostini

Whipped Truffled Goat's Cheese

Textures of winter squash and honey, black rice cracker and salsa verde (V)

MAINS

Roasted Sirloin of Walton Lodge Beef

Yorkshire pudding, goose fat roasted potatoes, seasonal vegetables and traditional roasting gravy

Walton Lodge Loin of Pork

Roasted potatoes, seasonal vegetables, walnut stuffing and traditional roasting gravy

Seafood Saffron Risotto

Prawn, lobster, crab and market white fish, celery, red pepper and dill crème fraiche

Goat's Cheese, Beetroot & Wild Mushroom Wellington

Tarragon and Dijon creamed potatoes, honey roasted carrots, white wine and parsley sauce (V)

DESSERTS

Traditional Christmas Pudding

Brandy sauce, winter berry compote, dried fruit (VGF)

Salted Caramel Cheesecake

Cinnamon tuile, Calvados Chantilly (VGF)

Dark Chocolate & Cherry Gateau

Morello gel, white chocolate mousse

Selection of Derbyshire Cheeses

Served with biscuits, fresh fruit and Walton Lodge Farmhouse Chutney (V) (£5 supplement)

Bookings can be made online
or by emailing dine@peakedgehotel.co.uk



Menus may be subject to change.
(V) Vegetarian (GF) Gluten-Free (VG) Vegan
Please see back page for allergen disclaimer.