



FESTIVE LUNCH

Two courses for £28 per person | Three courses for £34 per person
From 1 December to 20 December 2025, we will offer a delicious
Festive Lunch from Mondays to Saturdays between 12pm and 5pm.

The Red Lion Restaurant provides a relaxed and stylish festive atmosphere in the run-up to Christmas. Whether it's an office get-together or a meeting with old friends, this is the perfect start to the festive season. Additional menu items will be available, charged at a supplement for those who really want to indulge.

STARTERS

Maple Roasted Root Vegetable Soup

Toasted seeds and chive oil (VG/GF)

Chicken, Pork & Tarragon Terrine

Wrapped in Parma ham, apricot and plum chutney, garlic and thyme crostini

Classic Prawn & Crayfish Cocktail

Marie Rose sauce, cucumber, cherry vine tomato and buttered granary bread

Butternut, Brie & Chestnut Filo Tart

Rocket salad, citrus dressing (V)

MAIN COURSES

Hand-Carved Derbyshire Reared Turkey Breast

Chestnut and cranberry stuffing, pancetta-wrapped chipolata, goose fat roasted potatoes, seasonal vegetables and traditional roasting gravy

Walton Lodge Braised Blade of Beef

Horseradish creamed potato, honey roasted root vegetables, seasonal greens and red wine jus (GF)

Roasted Crown of Walton Lodge Shot Pheasant

Smoked pancetta, creamed potatoes, roasted root vegetables, redcurrant and thyme sauce

Pan Roasted Fillet of Cod

Sautéed new potatoes, wilted spinach and chard, crayfish Nantua sauce (GF)

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

Cranberry compote, dried fruit and brandy sauce (V/GF)

Mulled Berry Trifle

Sherry, mulled berries, sponge, crème anglaise, cream and shaved dark chocolate (V)

Chocolate Orange Cheesecake

Blood orange gel, candied zest, Chantilly crème (V)

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 the inside back cover for our allergen statement.

