



## CHRISTMAS DAY LUNCH

Oak Room or Walton Suite

Three courses for £140 per person | Under 12s £50 per person

Under 3s with our compliments

Join us on Christmas Day to dine with family or friends in one of our stunning banqueting spaces; the Oak Room or the Walton Suite. This three-course menu is served banqueting style with arrival at 12pm, and service from 12:45pm. You will enjoy a delicious meal, accompanied by live music and a children's entertainer. The children's menu is also available on request.



### ON ARRIVAL

A welcome glass of Champagne and canapés

### STARTERS

#### Parsnip, Celeriac & Apple Soup

Juliennes of apple, chive and black pepper crème fraîche (V/GF)

#### Handpicked Crab, Lobster & Crayfish Tart

Filo pastry, lobster velouté, sea herbs and pickled fennel slaw (GF)

#### Confit Duck Rilette

Beetroot mascarpone, balsamic, rocket and crostini

#### Whipped Truffled Goat's Cheese

Textures of winter squash and honey, black rice cracker and salsa verde (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 Beef Wellington

Beef fat roasted potatoes, honey roasted root vegetables, mushroom and kale fricassee and red wine jus

#### Pan Roasted Wild Halibut Bonne Femme

Creamed potatoes, sautéed spinach and nutmeg, wild mushrooms and pancetta cream sauce (GF)

#### Goat's Cheese, Beetroot & Wild Mushroom Wellington

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

### DESSERTS

#### Traditional Christmas Pudding

Brandy sauce, winter berry compote and dried fruit (V/GF)

#### Dark Chocolate & Cherry Gateau

Morello gel, white chocolate mousse

#### Salted Caramel Cheesecake

Cinnamon tuile, Calvados Chantilly (V/GF)

#### Selection of Derbyshire Cheeses

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

Followed by Tea or Coffee and Mince Pies

Bookings can be made by emailing

[events@peakedgehotel.co.uk](mailto:events@peakedgehotel.co.uk) or call 01246 566142

Please see back page for allergen disclaimer.

