



CHRISTMAS DAY LUNCH

Red Lion Restaurant

Three courses for £180 per person | Under 12s £70 per person
Under 3s with our compliments

Join us on Christmas Day to dine with family or friends in our stunning Red Lion Restaurant. Served between 12pm and 3pm, you can book a time that suits you. 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 online or
by emailing dine@peakedgehotel.co.uk

Menus may be subject to change.
(V) Vegetarian (GF) Gluten-Free (VG) Vegan

