



## CHRISTMAS PARTY NIGHTS

Three courses for £60 per person | Fridays & Saturdays

### 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

#### Butternut Squash, 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 potatoes, honey roasted root vegetables, seasonal greens and red wine jus (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)

#### Chocolate Orange Cheesecake

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

#### Selection of Derbyshire Cheeses

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

Bookings can be made by emailing  
[events@peakedgehotel.co.uk](mailto:events@peakedgehotel.co.uk) or call 01246 566142



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