



## FESTIVE LUNCH

Two courses for £30 per person | Three courses for £36 per person  
From 30th November to 22nd December, we will offer a delicious  
Festive Lunch from Mondays to Saturdays between 12pm and 5pm.

### STARTERS

#### Maple Roasted Root Vegetable Soup

Toasted seeds, chive oil

#### 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, buttered granary bread

#### Roasted Squash, Chestnut & Blue Cheese Tart

Pear gel, pickled leaf salad

### MAIN COURSES

#### Hand-Carved Derbyshire-Reared Turkey Breast

Chestnut and cranberry stuffing, pancetta-wrapped chipolata,  
roast potatoes, seasonal vegetables, traditional roasting gravy

#### Braised Blade of Walton Lodge Beef

Horseradish creamed potato, honey-roasted root vegetables,  
seasonal greens, parsnip crisps, red wine sauce

#### Roasted Crown of Walton Lodge 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 cream sauce

#### Winter Squash, Mushroom & Spinach Wellington

Tarragon and Dijon mashed potatoes, honey-roasted root vegetables, white wine and parsley sauce

### DESSERTS

#### Traditional Christmas Pudding

Cranberry compote, dried fruit, brandy sauce

#### Mulled Berry Trifle

Sherry, mulled berries, sponge, crème anglaise, shaved dark chocolate

#### Chocolate Orange Cheesecake

Blood orange gel, candied zest, Chantilly cream

#### Selection of Derbyshire Cheeses

Water biscuits, fresh fruit and Walton Lodge Farmhouse Chutney (£5 supplement)

Bookings can be made online or by emailing [dine@peakedgehotel.co.uk](mailto:dine@peakedgehotel.co.uk)

Please see the inside back cover for our allergen statement.