



CHRISTMAS DAY LUNCH

Oak Room or Walton Suite

Three courses for £150 per person | Under 12s £60 per person

Under 3s with our compliments

Enjoy a three-course meal served banqueting style, with arrival at 12:15pm and live music throughout. A children's menu is also available on request.

ON ARRIVAL

A welcome glass of Champagne and canapés

STARTERS

Parsnip, Celeriac & Apple Soup

Apple julienne, chive and black pepper crème fraîche

Crab & Lobster Tart

Dill crème fraîche, cucumber, tomato, spring onion and celery salsa

Smoked Duck Breast

Duck rilette, plum textures, juniper and pink peppercorn crostini

Whipped Truffled Goat's Cheese

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

MAIN COURSES

Hand-carved Derbyshire-reared Turkey Breast

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

Wellington of Walton Lodge Beef Fillet

Roast potatoes, honey-roasted root vegetables, mushroom and kale fricassée, red wine jus

Pan Roasted Wild Halibut 'Bonne Femme'

Creamed potatoes, sautéed spinach with nutmeg, wild mushroom and pancetta cream sauce

Winter Squash, Mushroom & Spinach Wellington

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

Served with seasonal trimmings

DESSERTS

Traditional Christmas Pudding

Winter berry compote, dried fruit, brandy sauce

Salted Caramel & Apple Cheesecake

Cinnamon tuile, Calvados Chantilly, apple crisp

Dark Chocolate Délice

Morello gel, white chocolate mousse, pistachio crumb

Selection of Derbyshire Cheeses

Water biscuits, fresh fruit and Walton Lodge Farmhouse Chutney

Followed by Tea or Coffee and Mince Pies

Bookings can be made by emailing
events@peakedgehotel.co.uk or call 01246 566142

Please see back page for allergen disclaimer.