

FESTIVE TABLE D'HÔTE

Two courses for £30 per person | Three courses for £36 per person

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, picked 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)

All our dishes are prepared and cooked to order. Please inform a member of our team upon arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted to suit your requirements. Please ask a member of our team, who will be delighted to assist you. Please note that we cannot guarantee our dishes are completely nut-free.