

To Begin

A selection of artisan breads and flavoured butters

First course

Cream of celeriac soup
With parsnip crisps (V)

Derbyshire Beef Carpaccio
With rocket salad, deep fried capers and parmesan shavings

Chicken liver parfait
Served with toasted brioche and onion jam

Winter romaine salad
A seasonal chopped salad with crispy chick peas, toasted seeds and a plant based Caesar dressing (VE)

Oak smoked salmon
Served with pickled shallots, dill crème fraiche and a sourdough croute

Main Course

Three bird wellington
Turkey, chicken and duck in a light pastry with a fondant potato, roasted root vegetables, Brussel sprouts and a red wine jus

Roasted beetroot and shallot tatin
With a rocket salad, tomato and olive salsa, charred courgette and a balsamic glaze (V)

Cavendish fish pie
Topped with a creamy mash and served with seasonal greens

Slow cooked Derbyshire Beef bourguignon
With thyme infused mashed potato and seasonal greens

Cauliflower Fritters
With fresh herb tabbouleh salad, coconut yoghurt and chargrilled courgette and tomato (VE)

Desserts

Sticky ginger and toffee pudding
With a mascarpone and ginger sorbet (v)

Lemon Posset
With mulled wine infused winter berries (V)

Chocolate and cherry tart
With a Kirsch sorbet (VE)

Blackberry financier
With a blackberry cured and vanilla ice cream (V)

Traditional Christmas pudding
With a brandy cream (v)

Two courses for £37.50

Three courses for £45.00

Our servers can advise on any dietary requirements and allergens