

To Begin

A selection of focaccia bread with olive oil and balsamic vinegar

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