



# CHRISTMAS FAYRE

AT

## BATEMANS MILL HOTEL

2 Course £20.95 per person

3 Course £26.95 per person

Served Lunchtimes or Evenings from 1st – 24th December  
(NOT including Sundays)



Batemans Mill  
Hotel

## To Start

Leek and Potato Soup with Chive Crème Fraiche,  
Crisp Fried Leeks & Bakewell Bread (V)

Duck and Port Parfait with Orange and Cranberry Compote,  
Toast and Dressed leaves

Whipped Goats Cheese with Honey Croute, Heritage Beetroot,  
Sundried Tomatoes, Rapeseed Oil and Balsamic Glaze (V)

## Main Course

Roast Breast of Derbyshire Turkey  
served with all your Favourite Festive Trimmings

Baked Fillet of Smoked Haddock with a Potato,  
Cheese and Chive Crust, Creamed Spinach, Chive Butter Sauce

Camembert and Fig Tart with Roasted Root Vegetables  
and Butternut Veloute (V)

*All served with a selection of seasonal vegetables and potatoes*

## To Follow

Christmas Pudding with Brandy Sauce (V)

Dark Chocolate Cheesecake and White Chocolate Sauce  
with Rum and Raisin Ice Cream (V)

Cheese & Biscuits with Homemade Chutney (V)  
(£2.00 supplement)



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