



# BOXING DAY MENU

12pm-5pm

## STARTERS

- Curried Cauliflower & Pickled Chilli Soup, homemade bread & butter (gfo) (v) (veo)
- Chicken Liver Pâté, toasted pistachios, Palfrey chutney, toasted sourdough (gfo)
- Tempura Cod Cheeks, dill emulsion, baby watercress salad (gf)
- Torched Golden Cross Goats Cheese, textures of beetroot, sourdough croutons (v) (gfo)
- Wild Mushroom & Truffle Ravioli, cauliflower velouté, toasted hazelnuts (v) (veo)

## THE MAIN EVENT

Slow Roast Turkey Breast (gfo)

Belvoir Castle Strip-loin of Beef (gfo)

Pork Belly (gfo)

“The Palfrey Trio” (slice of all 3 meats) (gfo) *£4 supplement*

Nut Roast (v) (vegan option available)

All served with herb roast potatoes, honey roast vegetables, smoked bacon brussel sprouts, buttered kale, cranberry & sage stuffing bon bon, pig in blanket, Yorkshire pudding & gravy

Pan Fried Sea Bream, roast garlic gnocchi, tenderstem broccoli, parmesan & caviar cream sauce (gfo)

6oz Derbyshire Heart of Rump Steak, parmesan & truffle triple cooked chips, torched baby leeks, wild mushrooms, bone marrow jus (gf)

## SIDES £3.00

3 Cheese Cauliflower Cheese | Pigs in Blankets (3) | Stuffing Bonbons (3) | Cheesy Mash | Buttered Winter Greens | Black Garlic Roast Potatoes | Honey Roast Veg

## DESSERTS

Chocolate & Mint Crème Brûlée, popping candy, shorbread (gfo)

Sticky Toffee Pudding, molden sea salt toffee sauce, clotted cream ice cream (v) (veo)

Apple & Cranberry Crumble, vanilla bean custard (v) (veo) (gfo)

Passionfruit & White Chocolate Cheesecake, orange sorbet (v) (gfo)

Selection of 3 British Cheeses, compressed celery & apple, artisan crackers, Christmas chutney (v) (gfo)

Adult - £50 per person



Under 12s 3 course option available -  
£30 per child

£10 deposit per person upon initial booking. Non-refundable full payment by 1st December.

Pre-order required by 12th December.



THE  
PALFREY

Since 2016

## CHRISTMAS FAYRE MENU

2 courses £28    3 courses £34

### STARTERS

**Celeriac & White Truffle Velouté**, granny smith apple, homemade bread & butter (v) (veo) (gfo)

**Roast Partridge Breast**, haggis scotch egg, cranberry ketchup (gfo)

**Steak Tartare**, cornichons, pickled shallot, confit egg yolk, nasturtium leaves (gf)

**Beetroot Cured Salmon**, smoked salmon pâté, lemon thyme crackers, caperberries (gfo)

**Wild Mushroom & Cream Cheese Ravioli**, parmesan tuile, Jerusalem artichoke velouté (v) (veo)

**Charred Tenderstem Broccoli**, Kidderton Ash goats cheese, quince jelly, toasted hazelnuts (v) (veo) (gf)

### THE MAIN EVENT

**Slow Roast Turkey Breast**, turkey leg ballotine, herbed roast potatoes, brussels & smoked bacon, pig in blanket, honey roast vegetables, turkey jus (gfo.)

**Derbyshire 6oz Beef Fillet Steak**, parmesan & truffle triple cooked chips, shallot purée, wild mushrooms, baby leeks, porcini & black garlic jus (gf)    *£8 supplement*

**Venison Wellington**, potato dauphinoise, buttered kale, pickled turnip, red wine jus    *£5 supplement*

**Monkfish**, parsnip purée, charred baby leek, straw potatoes, korma sauce (gf)

**Parmesan Crusted Cauliflower Steak**, basil pomme purée, red papper & tomato velouté (v) (veo) (gf)

**Parsnip, Porcini & Chestnut Wellington**, truffle pomme purée, cavolo nero, vegan gravy (v) (ve)

### DESSERTS

**Christmas Pudding Baked Alaska**, cherry & kirsch sauce (v)

**70% Dark Chocolate Delice**, coffee mousse, baileys ice cream (v) (gfo)

**Sticky Toffee Pudding**, Molden sea salt toffee sauce, brandy ice cream (v) (veo)

**Mulled Spiced Crème Brûlée**, biscotti (v) (gf)

**Selection of Ice Creams & Sorbets** (v) (veo) (gf)

**Palfrey Cheeseboard**, 3 British cheeses, spiced apple chutney, artisan crackers, celery granita (gfo) (v)

£10 deposit per person upon initial booking. Pre-order required 48 hours prior to dining

1st December 2021 - 24th December 2021

12pm-3pm & 6pm-9pm. (Excluding Sundays)

Vegetarian (v), Gluten Free (gf), Gluten free option available (gfo) - NB some dishes can also be adapted to be gluten or dairy free, please inform your server of allergies / dietary requirements when ordering and ask to see our allergen information folder. We regret we cannot guarantee our food products are completely nut free.

If not ordering starters, please allow a minimum of 25 minutes for main courses, as our food is freshly cooked to order.





THE  
PALFREY

Since 2016

# CHRISTMAS DAY MENU

12pm-4pm

## GLASS OF FIZZ ON ARRIVAL

### AMUSE-BOUCHE

Smoked Salmon Bellini, horseradish crème fraîche (gf)

### STARTERS

Roast Cauliflower Velouté, truffle oil, parmesan tuile, bread & butter (gfo) (v) (veo)

Confit Duck Leg, braised pearl barley, cranberry ketchup & Madeira jus (gfo)

Palfrey Lobster Cocktail, lobster tail, tempura oyster, crab, romaine lettuce, marie rose sauce (gf)

Roast Pumpkin & Red Chilli Ravioli, sweetcorn velouté, pumpkin seed cracker (v) (veo)

### THE MAIN EVENT

Slow Cooked Turkey Breast, turkey leg ballotine, herbed roast potatoes, brussels & smoked bacon, pig in blanket, honey roast vegetables, turkey jus (gfo) (vegan option with nut roast & vegan gravy)

Derbyshire 6oz Beef Fillet Steak, potato dauphinoise, cauliflower purée, cavolo nero, red wine jus (gf)

Roast Halibut Loin, clams, potato fondant, baby leeks & chive beurre blanc (gf)

Parsnip, Porcini & Chestnut Wellington, truffle pomme purée, cavolo nero & vegan gravy (v) (ve)

### PALETTE CLEANSER

Douglas Fir & Yoghurt Sorbet (gf) (v)

### DESSERTS

Christmas Pudding Baked Alaska, cherry & kirsch sauce (v)

Sticky Toffee Pudding, toffee sauce, baileys ice cream (v) (veo)

Spiced Pear & Chocolate Tiramisu Trifle, nougatine tuile (v)

Selection of 3 British Cheeses, compressed celery & apple, artisan crackers, Christmas chutney (v) (gfo)

### TO FINISH

Homemade Petit Fours & Freshly Brewed Limini Coffee or Speciality Tea

Adult - £125 per person



Under 12s 3 course option available -  
£55 per child

£10 deposit per person upon initial booking. Non-refundable full payment by 1st December.

Pre-order required by 12th December.