



# CHRISTMAS MENU

2 COURSE DINNER £29.95

3 COURSE DINNER £36.95

## STARTERS

Spiced Parsnip & Apple Soup, Toasted Hazelnuts (V) (GF)

Derbyshire Ham Hock & Black Pudding Terrine, Date Ketchup, Pickled Shallots, Mushrooms, Sourdough, Burnt Onion Butter (GFA)

Cured Salmon, Pickled Beet & Carrots, Crème Fraîche, Caviar, Micros (GF)

Mushroom & Shallot Pâté, Sourdough, Chestnuts, Crispy Sage (V) (GF)

## MAIN COURSE

Traditional Roast Turkey Crown

Roast Potatoes, Honey Glazed Roots, Greens, House Gravy (GF)

Slow-Cooked Shin of Beef

Creamy Mash, Caramelised Parsnip & Carrots, Red Wine Sauce (GF)

Pan-Seared Salmon Fillet

Lemon & Herb Sauce, Crushed New Potatoes, Pickled Fennel & Dill (GF)

Salt-Baked Celeriac Steak in a Smoked Paprika & Garlic Glaze

Honey Roasted Potatoes, Greens, Honey Glazed Roots, Vegetable Gravy

## DESSERTS

Classic Christmas Pudding

Christmas Treacle Pudding, Caramel Sauce, Vanilla Ice Cream (GF)

Chocolate & Orange Brownie Sundae

Derbyshire Cheese Board

## SIDES

Pigs in Blankets **6.5**

Cauliflower Cheese Gratin **5.5**

Braised Red Cabbage with Apple & Star Anise **5**

Roasted Potatoes **5**

Brussel Sprouts with Chesnuts & Pancetta **6**