



HORSLEY LODGE ESTATE
DERBYSHIRE

FESTIVE DINING

Friday 28th November - Saturday 20th December
(Monday - Saturday)

Farmhouse Kitchen at Horsley Lodge:

LUNCH 12PM - 5PM

TWO COURSES £30 | THREE COURSES £35.00

DINNER 5PM ONWARDS

TWO COURSES £40 | THREE COURSES £45.00

Menu

Celeriac & Apple Soup, accompanied with artisan bread roll and butter (GFA, V, VE)

North atlantic prawn cocktail with classic cocktail sauce and sourdough (GFA)

Duck Liver Parfait, toasted brioche with fig & honey chutney

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Slow roasted turkey breast, stuffing, pig in blanket and a cranberry & port jus (GF)

Wild mushroom & shallot pithivier – sauce (GF, VE)

Above all served with garlic & thyme roast potatoes, maple glazed carrots
and parsnips, brussel sprouts and green beans

Pan seared trout with Champagne beurre blanc, crushed new potato colcannon,
buttered kale and samphire (GF, V)

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Sticky toffee christmas pudding and vanilla bean custard (GF)

Chocolate brownie with Baileys crème anglaise (GF, VE)

Vanilla cheesecake with a mulled wine berry compote (GF)

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Tea & Coffee