

*Prosecco & Canapes on Arrival*

**STARTERS;**

*Scottich Smoked Salmon & Greenland Prawns  
with Marie Rose Sauce & Brown Bread (GFR)*

*Chefs Chicken Liver & Brandy Parfait  
with Toasted Sourdough and Spiced Fig Chutney (GFR)*

*Box Baked Camembert  
with Garlic & Rosemary, Sourdough Crostini and Plum & Apple  
Chutney (V)*

*Baked Portobello Mushroom  
with Spinach, Chestnut Duxelle, Stilton and Salsa Verde (V)*

**SOUP COURSE;**

*Creamy Courgette & Brie Soup  
with Garlic & Thyme Croutons (GFR) (V)*

**MAINS;**

*Roast Breast of Derbyshire Turkey  
with Kilted Sausage and Sage & Onion Stuffing (GFR)*

*Pan Fried Locally Reared Fillet Steak  
with Red Wine, Mushroom & Pancetta Sauce (GFR)*

*Baked Seabass  
Stuffed with Creamed Leeks (GF)*

*Apricot & Goats Cheese Wellington (V)  
with Red Wine Sauce*

*All served with Glazed Carrots, Brussel Sprouts with Bacon &  
Chestnuts, Honey Roast Parsnips, Chateau & Duchess Potatoes*

**DESSERT;**

*Warm Chocolate Fondant  
with Vanilla Ice Cream and Rich Chocolate Sauce*

*Traditional Christmas Pudding  
with Brandy Sauce (GFR)*

*Selection of Cheese  
with Biscuits, Celery, Grapes and Chutney (GFR)*

*Champagne & Strawberry Cheesecake  
with White Chocolate Soil and Chantilly Cream*

*Coffee & Warm Mince Pie*