



Prosecco & Canapes on Arrival

STARTERS;

*Crayfish, Smoked Salmon & Prawn Platter
with Marie Rose Sauce (GF)with Marie Rose Sauce (GF)*

*Chefs Chicken Liver & Brandy Parfait
with Toasted Sourdough and Port & Redcurrant Sauce (GER)*

*Goats Cheese & Caramelised Red Onion
in Filo Pastry with Beetroot Chutney (V)*

*Creamy Garlic Wild Mushrooms
in Puff Pastry Shell with Sour Cream & Freshly Cut Chives(V)*

SOUP COURSE;

*Sweet Potato & Roasted Red Pepper 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)*

*Pan Fried Halibut
with White Wine, Garlic & Prawn Sauce (GF)*

Quorn, Asparagus & Stilton En Croute (V)

*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)*

*Local and Seasonal Cheese & Biscuits
with Crisp Celery and Grapes (GFR)*

*Champagne & Orange Torte
with Chantilly Cream*

Coffee & Warm Mince Pie