

*Both 2 courses and 3 courses
Includes coffee, crackers and mince pies*

Appetisers

smoked haddock fishcakes with homemade tartar sauce

roast winter vegetable soup

deep fried brie with red wine and onion relish

classic prawn cocktail with marie rose sauce and baby gem lettuce

chicken and pork terrine with caper and gherkin salad served with toasted bloomer



Main Course

roast turkey with sausage, bacon, cranberry stuffing and fresh cranberry sauce served with roast potatoes and garden vegetables

derbyshire steak and staffordshire ale pie with shortcrust pastry, leek mashed potatoes and garden vegetables

char-grilled pork loin with mushroom and white wine sauce served with leek mashed potatoes and garden vegetables

one-pot-gammon gammon slow cooked in cider with apples, prunes, vegetables and potatoes served with braised red cabbage and spring greens

salmon fillet with parsley butter served with asparagus, peas, green beans and new potatoes

char-grilled sirloin steak with roast tomatoes, chips and garden vegetables (£4 supplement)

roast field mushrooms with pecan nut, red pepper and dijon mustard stuffing with melted hartington stilton served with baby peas, asparagus and green beans and new potatoes

Dessert

traditional christmas pudding with brandy sauce

sticky toffee pudding with toffee sauce

lemon meringue pie

baileys crème brulee with shortbread biscuit

warm bakewell tart with custard



Coffee and warm mince pies

