

Midweek Festive Lunch

2 courses **£25** 3 courses **£30**

Starters

Field Mushroom & Truffle Soup

Truffle oil and ciabatta croutons (VG/GF)

Chicken, Pork & Tarragon Terrine

Wrapped in Parma ham, smoked tomato chutney, garlic crostini

Classic Prawn Cocktail

Marie Rose sauce, cucumber ribbons, cherry vine tomatoes and buttered granary bread

Goat's Cheese & Beetroot Tart

Golden beetroot, toasted pumpkin seeds, watercress salad and a yuzu dressing (V)

Main Courses

Hand-Carved Derbyshire Reared Turkey Breast

Chestnut and cranberry stuffing, pancetta wrapped chipolatas, goose fat roast potatoes, seasonal vegetables and traditional gravy

Walton Lodge Braised Beef Cheek

Horseradish and chive mashed potato, glazed shallot, buttered Savoy cabbage, red wine jus (GF)

Pan Roasted Fillet of Cod

Tarragon and lemon crushed new potatoes, wilted buttered greens, crayfish and parsley beurre blanc sauce (GF)

Butternut Squash & Feta Wellington

Creamed potato, roasted root vegetables, seasonal greens, white wine and parsley sauce (V)

Desserts

Traditional Christmas Pudding

Cranberry compote, dried fruit and brandy sauce (V/GF)

Mulled Wine & Cinnamon Trifle

Cherry jelly, crème anglaise, berry sponge, freeze dried cherries

Passion Fruit & Yuzu Tart

Chantilly crème, mango purée and tuille (V)

Selection of Artisan Cheeses

Served with biscuits, fresh fruit and homemade chutney (V)

(V) Vegetarian (GF) Gluten-Free (VG) Vegan

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.

We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.