

Boxing Day Lunch

Three courses for £70pp | Under 12s £35pp

Under 3s with our compliments

Join us to continue the festivities on Boxing Day to spend time with family or friends and enjoy a delicious, locally sourced three-course meal in our two AA Rosette-awarded Cocina Restaurant.

Book a time to suit you between 12:00pm and 3:00pm.

The children's menu is available on request.



Starters

Maple Roasted Root Vegetable Soup

Toasted seed dukkah, lemon oil (V/GF)

Classic Prawn & Crayfish Cocktail

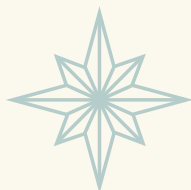
Marie Rose sauce, cucumber, cherry vine tomato and buttered granary bread

Chicken Liver Parfait

Cranberry and orange chutney, hazelnut crumb, crostini

Whipped Truffled Goats Cheese

Textures of beetroot and honey, black ric'e cracker, salsa verde (V)



Main Courses

Roasted Sirloin of Beef

Yorkshire pudding, goose fat roasted potatoes, glazed root vegetables, braised red cabbage and red wine gravy

Walton Lodge Loin of Pork

Yorkshire pudding, goose fat roasted potatoes, glazed root vegetables, apricot and pork stuffing, braised red cabbage and red wine gravy

Pan Roasted Wild Halibut Bonne Femme

Creamed potatoes, sautéed wild mushrooms, béchamel sauce and parmesan gratin (GF)

Goat's Cheese, Beetroot & Wild Mushroom Wellington

Creamed potato, honey-roasted root vegetables, seasonal greens, white wine and tarragon sauce (V)

Desserts

Traditional Christmas Pudding

Brandy sauce, winter berry compote, dried fruit (V/GF)

Dark Chocolate & Cherry Gâteau

Morello gel and white chocolate mousse (V)

Salted Caramel Cheesecake

Cinnamon tuile and Calvados Chantilly

Selection of Derbyshire Cheeses

Served with biscuits, fresh fruit and Walton Lodge Farmhouse Chutney (V) (£5 supplement)



Bookings can be made online or by emailing cocina@casahotels.co.uk

Menus may be subject to change.

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

Please see the inside back cover for our allergen statement.