



Christmas Day Lunch

Cocina Restaurant

Three courses for £150pp | Under 12s £60pp
Under 3s with our compliments

Served between 12:00pm and 3:00pm, you can book a time that suits you.
Children's menu available on request.

On Arrival

Champagne & Canapés

Starters

Parsnip, Celeriac & Apple Soup

Apple julienne, chive and black pepper crème fraîche (V/GF)

Handpicked Crab, Lobster & Crayfish Tart

Filo pastry, lobster aioli, sea herbs and pickled fennel slaw

Smoked Duck Breast

Duck rilette, plum textures, juniper and pink peppercorn crostini

Whipped Truffled Goat's Cheese

Textures of winter squash and honey, black rice cracker, salsa verde (V)

Mains

Hand-Carved Derbyshire Reared Turkey Breast

Chestnut and cranberry stuffing, pancetta-wrapped chipolata, goose fat roasted potatoes, seasonal vegetables and traditional roasting gravy

Walton Lodge Beef Wellington

Goose fat roast potatoes, honey roasted root vegetables, mushroom & kale fricassee and red wine jus

Pan Roasted Halibut 'Bonne Femme'

Creamed potatoes, sautéed spinach and nutmeg, wild mushroom and pancetta cream sauce (GF)

Goat's Cheese, Beetroot & Wild Mushroom Wellington

Tarragon and Dijon creamed potatoes, honey-roasted carrots, white wine and parsley sauce (V)

Desserts

Traditional Christmas Pudding

Cranberry compote, dried fruit and brandy sauce (V)

Dark Chocolate Delice

Salted caramel drizzle and shortbread crumb

Spiced Apple and Calvados Tarte Tatin

Vanilla bean ice cream

Selection of Derbyshire Cheeses

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

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

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

Menus may be subject to change.

