



# Christmas Day Lunch

## Barcelona Suite

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

Served banqueting style with arrival at 12:00pm and service from 1:00pm.  
 Accompanied by live music and a children's entertainer.  
 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)

**Bookings for Barcelona can be made by emailing [events@casahotels.co.uk](mailto:events@casahotels.co.uk)  
 or calling 01246 245999 Ext.2**

Please see the inside back cover for our allergen statement.

