

NEW YEARS MENU

STARTERS

Baked octopus with roasted fennel, baby new potatoes, roast pumpkin and aged-balsamic vinaigrette (V) (GF)

Goat's cheese filo parcel with baked heritage beetroot salad and red onion & blueberry marmalade (V)

Quinoa & kale winter salad with pomegranates, pecan nuts, maple glazed carrots and blood orange segments (VE) (GF)

Lobster bisque with croutons and micro herbs (GFa)

Duck rilette with toasted sourdough, plum & ginger chutney and pickled vegetables (GFa)

MAINS

Provence-crust lamb rack with parsnip & turmeric purée, roasted vine tomatoes, pommes Anna and lamb jus

Pan-fried turbot fillet with lobster & crab risotto, samphire and parmesan tuille (GF)

Pan-roasted cornfed chicken with braised purple carrots, roasted new potatoes, cauliflower purée and red wine sauce (GF)

Venison fillet with Dijon carrot puree, tender-stem broccoli, dauphinoise potatoes, chorizo & sage sauce (GF)

Oven baked, spiced crispy cauliflower with wild mushroom fricassée, vegan risotto and crispy kale (VE) (GF)

DESSERTS

White & dark chocolate brownie, minty dark chocolate mousse and blackberry ice cream (V) (GF)

White chocolate & Frangelico tiramisu (V)

Pistachio sticky toffee pudding with Pedro Ximénez toffee sauce and vanilla ice cream (V)

Lemon tart with Italian meringue and raspberry coulis (V)

A selection of Derbyshire cheeses with artisan biscuits, honey-walnuts, grapes and red onion & blueberry chutney (V) (GFa)

COFFEE

Tea or fresh filter coffee with a selection of handmade chocolates (V) (GF)

On arrival, receive a glass of sparkling wine or soft drink as well as a selection of homemade breads with truffle butter (V) (GFa).

Receive a glass of sparkling wine at midnight.

