

EAST LODGE

HOTEL | RESTAURANT | EXCLUSIVE USE

CHRISTMAS 2017: CHRISTMAS EVE DINNER

FIRST COURSE

Jerusalem artichoke soup topped with porcini mushrooms

Roasted wood pigeon with black pudding and baby beets

Pan fried scallops with curried parsnip purée and parsnip crisp

Grilled goat's cheese crottin with textures of beetroot and aged balsamic

Sliced Scottish smoked salmon with chopped onion, capers, lemon and buttered granary bread

MAIN COURSE

Medallions of Derbyshire venison, with braised potatoes, celeriac and chestnut purée

Pork loin and black pudding wellington with gascon cabbage and pork quavers

Roast rack of locally reared lamb with a herb crust, Rosemary lamb hotpot and dauphinoise potatoes

Poached and roasted pheasant with savoy cabbage, roasted parsnips and parsnip purée

Pan fried halibut, potato gnocchi, warm tartar sauce and fresh mussels

Spiced lentil, nut and vegetable roast with homemade cranberry

DESSERT

Textures of chocolate with white chocolate sorbet

Lemon posset with winter berry compote, meringue and raspberry sorbet

Mulled wine and vanilla poached pear with caramelized walnut crumb and a crème fraiche sorbet

Selection of homemade ice cream and sorbets

Selection of handmade cheeses with biscuits, celery, grapes and quince paste

COFFEE & PETIT FOURS

£47.50 per person inc VAT

A deposit of £15.00 per person will be required to confirm a reservation. All bookings after November 24th will require full payment on booking. A pre-order required with full payment by November 24th 2017
Menu items may be subject to change