

# EAST LODGE

HOTEL | RESTAURANT | EXCLUSIVE USE

## CHRISTMAS 2017: BOXING DAY LUNCH

### FIRST COURSE

Cream of broccoli & stilton soup

Wild boar terrine with redcurrant jelly and toasted sourdough

Classic prawn cocktail Icelandic cold water prawns, iceberg lettuce & Marie Rose sauce

Platter of smoked Scottish salmon with classically garnished, with brown bread & butter

Our own East Lodge smoked haddock fishcake with pea purée and aged balsamic

Chickpea roasted vegetable paté with toasted sourdough

### MAIN COURSE

Slow roast aged sirloin of prime Derbyshire beef from Highfield House Farm with Yorkshire pudding, roast potatoes and gravy

Roast loin of pork with apricot stuffing, crackling, roast potatoes, Yorkshire pudding and gravy

Calves liver with sage salsa verde, capers, raisins, potatoes and crispy ham

Pan fried salmon, beetroot rosti and horseradish cream

Sweet potato gnocchi, sun dried tomato, spinach, toasted pine nuts and grilled ricotta

### DESSERT

Chocolate torte with cherries and cherry sorbet

White chocolate and cranberry bread and butter pudding with vanilla ice cream

Vanilla crème brûlée with shortbread biscuit

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

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

A selection of homemade ice creams and sorbets

### COFFEE & PETIT FOURS

£38.95 PER PERSON INCL VAT

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