



## Dinner Menu

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### Amuse Bouche

Homemade bread & butter

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### Starter

Game consommé, chestnut, turnip, liver parfait on toast

Smoked eel, apple, horseradish, dill, beetroot & bacon sauce

Partridge, smoked ham, duck liver, walnut & cep

Mature cheddar & egg yolk ravioli, stewed leek, buttermilk, chives (v)

Tempura plaice, cauliflower, ginger & seaweed sauce

Lamb prosciutto, goats curd, French bean, artichoke, olive & truffle salad

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### Mains

Fillet of Derbyshire beef, oxtail faggot, potato celeriac comté & truffle pie,  
salsify, broccoli, Madeira sauce

Goosnargh duck, carrot & sea buckthorn puree, date pastilla, kale, kumquat sauce

Haddon Estate venison, cabbage, chervil root, sweet potato dauphine,  
smoked chocolate sauce

Halibut, Bakewell oyster mushrooms, parsnip, caramelised onion,  
roast turkey & rosemary sauce

Lightly spiced monkfish, brandade croquettes, pumpkin, spinach, mussels, curry sauce

Potatoes cooked “en papillote” homemade ricotta, Roscoff onion, parsley root,  
Brussel sprouts, seaweed butter sauce (v)

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Pre-Dessert

Casa Luker chocolate & honey delice, malted milk, clementine

Christmas pudding souffle, brandy sauce, burnt butter ice cream

Chilled rhubarb rice pudding, lychee, sake & coconut sorbet

Snowball parfait, caramelised white chocolate, lemon curd, cranberries

A selection of homemade ice creams & sorbets

A selection of three cheeses with crackers, malt loaf, celery, grapes & condiments

Additional cheese  
£2.65 each

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Two courses  
£50.00 per person

Three courses  
£65.00 per person

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*Dishes can be modified upon request; however, we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens*

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas,  
lemon and mint infusions served with petit fours £5.90*

*Service not included, added at guest's discretion*

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