Menu

CANAPES ON ARRIVAL

AMUSE BOUCHE

Roast Red Pepper Velouté with basil foam

STARTERS

Smoked chicken terrine tarragon mousse, mushroom ketchup

White crab, pickled apple, filo, buttermilk, dill

Onion chawanmushi, madeira jus, crispy onion, chives

Mulligatawny soup, yoghurt, pomegranate

APPLE AND CELERY GRANITA

MAINS

Curried monkfish, onion bhaji, pak choi, mango, coconut cream sauce

Derbyshire beef wellington, mash potato, beef jus, roast carrot

Slow roasted venison haunch, mushrooms, celeriac puree, kale, pear, crispy onions

Truffle ravioli, black truffle, cep & walnut puree kale

DESSERTS

Whipped chocolate ganache, macerated cherries, white chocolate aero

Local cheese & quince with selection wafers, preserves

Banana bread sticky toffee pudding, caramel cream cheese, rum ice cream

PETIT FOURS AND COFFEE

£99 per person
Add an overnight stay, breakfast included for an extra £122