

EASTER SUNDAY LUNCH MENU

31ST MARCH 2024

Starters

Roast Chicken and Black Pudding Terrine,
Date Purée, Toasted Hazelnuts, Brioche. (*GF)

Classic Prawn and Crayfish Cocktail,
Marie Rose Sauce, Brown Bread. (*GF)

Curried Parsnip and Apple Soup,
Curry Oil, Parsnip Crisps, Sourdough. (V, *GF)

Baby Beetroot and Sage Risotto,
Sage Crisps. (V, *GF)

Smoked Haddock and Leek Tart,
Dressed Watercress.



Mains

Roast Sirloin of English Beef.

Roast Leg of Derbyshire Lamb.

Slow Cooked Pork Belly.

*All served with goose fat potatoes, Yorkshire pudding, honey roast carrots,
parsnips, root vegetable mash, braised red cabbage.*

Seared Cod Fillet,
Artichoke Purée, White Bean and Roast Garlic Cassoulet, Red Wine Reduction. (GF)

Chestnut Gnocchi,
Mushroom Velouté, Wild Mushroom, Cep Powder, Truffle Oil. (V)



Desserts

Warm Chocolate and Macadamia Nut Tart,
Clotted Cream Ice Cream.

Coconut and Vanilla Arancini,
Burnt Pineapple and Chilli Salsa, Mango Sorbet. (GF)

Iced Nougat Parfait,
Walton Lodge Honey Wafers, Raspberry Compote. (*GF)

Sticky Orange and Polenta Cake,
Candied Orange, Orange Ice Cream. (GF)

Selection of Derbyshire Cheese,
Fruit Chutney, Grapes, Biscuits.



Coffee and Petit Fours.

(V) Vegetarian, (GF) comes as Gluten Free, (*GF) can be adapted to be Gluten Free, (*DF) can be adapted to be Dairy Free.

For guests with special dietary requirements, a full list of allergens is available on request.