

MOTHER'S DAY LUNCH MENU

10TH MARCH 2024

Starters

Chicken Liver Parfait,
Fig Chutney, Duck Fat Brioche. (*GF)

Cream of Cauliflower Soup,
Truffle, Chive Bread Roll. (V, *GF)

Gin and Citrus Salmon,
Beetroot Textures, Red Vein Sorrel. (GF)

Goats' Cheese Mousse,
Caramelised Shallot, Crispy Onions. (GF)

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



Mains

Roast Sirloin of English Beef.

Roast Leg of Derbyshire Lamb.

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

Roast Corn Fed Chicken Breast,
Sweet Potato Fondant, Piccolo Parsnips, Jerusalem Artichoke, Kale. (GF)

Pan Roasted Salmon,
Pea Purée, Baby Leeks, Caviar, Lemon Beurre Blanc. (GF)

Wild Mushroom Risotto,
Parmesan, Rocket, Truffle. (GF, V)



Desserts

Chocolate and Orange Mousse Cake,
Orange Gel, Burnt Orange Ice Cream.

Iced Lemon Parfait,
Italian Meringue, Lemon Curd, Shortbread Crumb. (GF)

Rum and Pineapple Baba,
Passion Fruit, Coconut Ice Cream.

Apple and Rhubarb Crumble,
Crème Anglaise.

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.