

THE ORANGERY

at St Elphin's Park

FESTIVE MENU

STARTERS

Caramelised parsnip & white onion soup, parsnip crisps & sage oil (GF) (V)

Chicken liver parfait toasted brioche, orange & elderflower jelly

Ash goats cheese & red onion tart, apple puree & pickle beetroot (V)

North Atlantic prawn, pomegranate & gin cured salmon cocktail, granary bread

MAINS

Roast Derbyshire turkey, cranberry & chestnut stuffing, pigs in blankets, goose fat roast potatoes, honey & thyme roasted carrots, parsnips & rich turkey gravy

Braised daube of beef, horseradish mash potato, roasted root vegetable & red wine jus (GF)

Fillet of salmon, crusted new potatoes, confit of lemon & samphire shellfish bisque (GF)

Cranberry walnut & almond roast, roast potatoes, honey & thyme roast carrots & parsnips, onion gravy (V)

All festive mains served with mulled wine braised red cabbage & shaved Brussels sprouts with pancetta & chestnut

DESSERTS

Dark chocolate torte, ginger ice cream, brandy snap & raspberry coulis

Traditional Christmas pudding with brandy butter

Clementine cheesecake, orange curd, vanilla ice cream

Selection of cheeses chutney & biscuits

2 courses
£24.95 per person

3 courses
£27.95 per person



(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.