



CHRISTMAS 2019

THE
ORANGERY
at St Elphin's Park

FESTIVE MENU

STARTERS

Celeriac, hazelnut & truffle soup, parmesan croutes (V)

Chicory, pear & walnut salad, blue cheese mousse,
crisp bread (V) (GF)

Smoked salmon & prawn terrine, pickled cucumber, horseradish
cream, toasted rye bread

Duck liver parfait, toasted brioche, fig & star anise chutney,
apple gel

MAINS

Steam roasted Derbyshire turkey, cranberry & chestnut stuffing,
pigs in blankets, goose fat roasted potatoes, honey & thyme root
vegetables, rich turkey gravy

Guinness braised beef daube, mustard mashed potatoes, marmite
roasted root vegetables, red wine jus

Fillet of sea bass, spinach, clams, brown shrimp, confit
potatoes & fish sauce (GF)

Cranberry, walnut & almond roast, roasted potatoes, honey
& thyme roasted root vegetables, caramelised onion gravy (V)

*All festive mains are served with mulled wine braised red cabbage
& shaved Brussel sprouts with pancetta & chestnuts*

DESSERTS

Traditional Christmas pudding, brandy sauce, cinnamon cream (V)

Spiced orange & white chocolate panna cotta, dark chocolate
shards & gingerbread (V)

Mulled spiced poached pear, cinnamon biscuit & vanilla
ice cream (V) (GF)

Selection of Derbyshire cheese, homemade chutney & biscuits (V)

£3 supplement

Sage Derby, Wensleydale & cranberry, Dovedale blue

2 courses
£19.95

3 courses
£24.95

CHRISTMAS DAY

AMUSE BOUCHE

STARTERS

Wild mushroom & truffle soup, blue cheese beignet (V)

Lobster, smoked salmon & crayfish cocktail, bloody Mary sauce, rye bread

Pork, game & pistachio terrine, fig & apple chutney, pickled vegetables,
toasted focaccia

Baked goats cheese, panko crumbs, beetroot & roasted pepper coulis,
balsamic, rocket (V)

INTERMITTENT COURSE

Champagne jelly, strawberry granita (V) (GF)

MAINS

Steam roasted Derbyshire turkey, cranberry & chestnut stuffing,
pigs in blankets, goose fat roasted potatoes, honey & thyme
root vegetables & rich turkey gravy

Fillet of beef Wellington, chestnuts, roasted shallots, glazed carrots,
blue cheese & port jus

Roasted halibut, razor clams, broccoli puree, potato & carrot rosti
& crab butter sauce

Quinoa, butternut squash, beetroot & chestnut, roasted tomato
& olive sauce, garlic potatoes, glazed carrots (V) (GF)

All mains are served with mulled wine braised red cabbage & shaved
Brussel sprouts with pancetta & chestnuts

DESSERT

Traditional Christmas pudding, brandy sauce, cinnamon cream

Passion fruit & white chocolate cheese cake, vanilla bean ice cream
& passion fruit jelly (V)

Chocolate fondant & salted caramel ice cream (V)

Selection of Derbyshire cheese, homemade chutney & biscuits (V)
£3 supplement - sage Derby, Wensleydale & cranberry, Dovedale blue

COFFEE & HOMEMADE MINCE PIES

£70 per person

PRIVATE PARTY MENU

STARTERS

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

North Atlantic prawn cocktail, Marie Rose sauce, granary bread

Ham hock & apricot pressing, celeriac remoulade, toasted sourdough,
honey mustard dressing

Beetroot & porcini crumble, red wine syrup, whipped goats cheese,
savoury granola (V)

MAINS

Butter roasted Derbyshire turkey, cranberry & chestnut stuffing,
pigs in blankets, goose fat roasted potatoes, honey & thyme root
vegetables, rich turkey gravy

Braised blade of beef, bubble & squeak, Forestiere sauce, horseradish
crème fraiche (GF)

Fillet of sea bass, lemon & dill mashed potato, shellfish, lobster
& champagne sauce (GF)

Portobello mushroom, chestnut, walnut & spinach Wellington
with a sautéed mushrooms & onion gravy (V)

DESSERT

Traditional Christmas pudding, brandy sauce, cinnamon cream (V)

Lemon, raspberry & amaretto trifle, raspberry & white chocolate meringue (V)

Chocolate truffle torte, hazelnut ice cream & caramel sauce

Selection of Derbyshire cheese, homemade chutney & biscuits (V)

£3 supplement - sage Derby, Wensleydale & cranberry, Dovedale blue

£30 per person (pre-order only)

FESTIVE AFTERNOON TEA

SAVORY

Sandwiches: turkey & stuffing,
smoked salmon, cream cheese,
chives, ham & mustard,

Brie & cranberry (V)

Pigs in blankets

SWEETS

Mini mince pie

Chocolate & orange torte

Mulled berry trifle

Irish whiskey fruit cake

Spiced fruit scones with jam &
clotted cream

£18.95 per person

BOXING DAY BUFFET

Artisan breads (V)	Red cabbage coleslaw (V) (GF)
Honey glazed ham (GF)	Pasta salad (V)
Turkey & cranberry pie	Minted new potatoes (V) (GF)
Butternut squash & blue cheese Wellington (V)	Smoked salmon & prawns (GF)
Selection of cold meats (GF)	Dressed salad (V) (GF)
Derbyshire cheeses (V) (GF)	Classic sherry trifle
Homemade chutneys & sauces (V)	White chocolate & raspberry roulade (V)

£22 per person

NEW YEAR'S EVE LUNCH

STARTERS

Scallops, cauliflower, golden raisin capers, carrot & pork croquette
Spiced parsnip & apple soup, sage oil, homemade bread & butter (V)
Chicken & tarragon terrine, crispy chicken skin, plum chutney
& toasted brioche (GF)

MAINS

8oz ribeye, baby spinach, pomme frites, vine tomatoes, mushroom,
blue cheese & port sauce (GF)
Baked salmon, chive mashed potato, chorizo, samphire shellfish bisque
Portobello mushroom & blue cheese wellington, shallot puree,
duchesse potatoes & caramelised onion jus (V)

DESSERT

Black forest roulade, chocolate sauce, spiced forest fruits (V)
Apple & cinnamon strudel, toasted almonds, clotted cream (V)
Selection of Derbyshire cheese, homemade chutney & biscuits (V)
£3 supplement - sage Derby, Wensleydale & cranberry, Dovedale blue

£30 per person

NEW YEAR'S DAY BRUNCH

AVAILABLE ALL DAY

Classic English breakfast,
sausage, bacon, egg, tomato,
mushrooms, hash brown,
black pudding, beans
& toast - £10.95

8oz ribeye steak, triple cooked
chips & two fried eggs - £16.95

Eggs Benedict - £8.95

Eggs Royale - £8.95

Eggs Florentine (V) - £6.95

Scrambled eggs, smoked salmon,
avocado & toasted sourdough -
£7.95

Buttermilk pancakes & blueberry
compote (V) - £6.95

Battered haddock, triple cooked
chips, garden peas, tartare sauce
& lemon - £11.95

12oz Gammon, triple cooked chips,
fried egg, garden peas & pineapple
salsa - £12.95

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CHRISTMAS OPENING TIMES

Monday to Thursday
8.00am - 8.00pm

Friday & Saturday
8.00am - 8.30pm

Between Christmas & New Year
9.00am - 8.00pm

Sunday
9.00am - 4pm

TERMS AND CONDITIONS

Christmas festive menu is available Monday to Saturday, excluding Sunday, throughout December.

A £15 non-refundable deposit is required to secure your booking. All bookings are held provisionally. Menu choices are to be received no later than seven days prior to your booking date and full payment is required by 1st December 2019. Bookings where monies are not received will be released back to the restaurant for resale. All monies paid are non-refundable.

A restaurant booking is required and is subject to availability.

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.

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