

SAMPLE SUNDAY LUNCH

Sunday 12 – 4PM

STARTERS

Spring vegetable soup, homemade bread roll & flavoured butter (V)

Hot smoked salmon, watercress, horseradish, granary bloomer

Goats cheese, fig & caramelised onion tart (V)

Bacon & cheese croquet, mustard mayonnaise

ROASTS FROM THE CARVERY

Leg of Derbyshire lamb (GF)

Topside of beef (GF)

Free range chicken (GF)

*All roasts are served with roasted potatoes, seasonal vegetables,
Yorkshire pudding, stuffing and homemade gravy*

MAINS FROM THE KITCHEN

Baked salmon fillet, basil cream sauce (GF)

Roasted vegetable penne, tomato, mozzarella sauce (V)

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Vanilla crème brulee, fruit compote, shortbread biscuit (V)

Lemon tart, champagne sorbet (V)

Selection of Derbyshire cheese, biscuits & chutney

Selection of ice cream and sorbets

TWO COURSES 18.95

THREE COURSES 22.95

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

**THE
ORANGERY**
at St Elphin's Park