christmas sunday lunch menu

to begin... home-made crisps & nibbles, at your table...freshly baked bread

starter

celeriac soup (ve available) dovedale blue | hazelnut oil

leek & potato risotto kidderton ash | watercress | shallot

> **bolsover smoked salmon** crab | apple | beetroot

mulled pear prosciutto | mousse | candied walnut

duck terrine clementine jelly | cured carrot | linseed cracker

main

lamb cutlets gratin potatoes | minted jus

organic spiced tofu (ve) tender stem | almond | beetroot

ballotine of turkey fondant potato | chestnut stuffing | red wine jus

tarragon gnocchi (v) mustard cream | parmesan | roasted cauliflower

roast striploin of beef roast potatoes | yorkshire pudding | pan jus (hardwick Hall, chesterfield)

sea trout chorizo | new potatoes | creamed leeks

> **nut loaf** (ve) winter vegetables | cranberry

sides cauliflower cheese | panache of vegetables | minted new potatoes | roast potatoes £3.95

The optional £0.99p on your bill will plant a fruit tree in the developing world to counterbalance the CO2 footprint and food waste of your meals and help end poverty. Find out more visit: www.carbonfreedining.org/darleys Join the conversation **#carbonfreedining #IChangedTheWorld**



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dessert

cheese

celery | grapes | chutney (supplement £3.00)

christmas pudding (ve available)

brandy sauce | spiced berries | marmalade ice cream

chocolate tranche

salted caramel | chestnut mousse | white chocolate ice cream

iced espresso parfait pistachio cake | cranberries

caramel panna cotta

ginger parkin | satsuma

sorbet (ve)

lime | chocolate | strawberry

two courses £27.50 | three courses £30.00 | children under 10 £20.00

we are able to cater for specific dietary requirements, please speak to one of our team

