



CHRISTMAS SET MENU

TO BEGIN – COMPLIMENTARY

warm carraway & rye sourdough | cultured butter

CHEF'S HOUSE SNACK

starters

DUCK LIVER PARFIT

damson jam | brioche | pistachio

CHALK STREAM TROUT

oyster tempura | squid ink | dashi gel

SALT BAKED CELERIAC ^{Ve}

celeriac and truffle broth | beer pickled onion | aged parmesan

MILLE-FEUILLE ^V | ^{Ve} available

heritage beetroot | goats' cheese | basil emulsion

mains

BALLOTINE OF NORFOLK TURKEY

pomme puree | red cabbage jam | parsnip

ROASTED LOIN OF VENISON

BBQ sweetbread | cauliflower kimchi | smoked almond | potato terrine

DRY AGED SIRLOIN OF BEEF

Crispy dauphinoise | beetroot | onion | bordelaise

BUTTER POACHED COD

carrot | tapioca | nori | coriander

WILD MUSHROOM AND PISTACHIO PIE

^V | ^{Ve} available

baby onions | winter kale | sauce vin jaune

dessert

CHOCOLATE MARQUISE ^V | ^{Ve} available

vanilla | gingerbread | aged balsamic

CHRISTMAS PUDDING ^{Ve}

candied orange | brandy ice cream

CARAMELISED WHITE CHOCOLATE

Baileys | pistachio | verbena | soy caramel

SELECTION OF BRITISH CHEESE

^V available

quince | walnut ketchup | chutney | biscuits

£5 supplement



LUNCH

3 Course £42.50

DINNER

3 Course £50.00



CHEF'S 10 COURSE CHRISTMAS TASTING MENU

CHEF'S HOUSE SNACK

SALT BAKED CELERIAC

celeriac and truffle broth | beer pickled onion | aged parmesan

CHALK STREAM TROUT

oyster tempura | squid ink | dashi gel

ROASTED LOIN OF VENISON

BBQ sweetbread | cauliflower kimchi | smoked almond | potato terrine

BUTTER POACHED COD

carrot | tapioca | nori | coriander

DRY AGED SIRLOIN OF BEEF

Crispy dauphinoise | beetroot | onion | bordelaise

CROSSOVER

CARAMELISED WHITE CHOCOLATE

Baileys | pistachio | verbena | soy caramel

CHOCOLATE MARQUISE

vanilla | gingerbread | aged balsamic



TASTING MENU

£90.00

WINE FLIGHT

£60.00

VEGETARIAN MENU

CHEF'S HOUSE SNACK

CARROT & CORIANDER BROTH

Heritage carrots | brioche

SALT BAKED CELERIAC

celeriac and truffle broth | beer pickled onion | aged parmesan

MILLE-FEUILLE

heritage beetroot | goats' cheese | basil emulsion

CRISPY DAUPHINOISE

cauliflower kimchi | smoked almond | onion

WILD MUSHROOM AND PISTACHIO PIE

baby onions | winter kale | sauce vin jaune

CROSSOVER

CARAMELISED WHITE CHOCOLATE

Baileys | pistachio | verbena | soy caramel

CHOCOLATE MARQUISE

vanilla | gingerbread | aged balsamic

GIFT VOUCHERS

Treat someone special to the Darleys experience with our range of gift options, including gift experiences and denomination vouchers from £20.

Available in store or on our website www.darleys.com



Our Christmas menu is available from Wednesday 22nd November 2023.

To make a reservation please use our website:

www.darleys.com

phone us on 01332 364987

or email us at info@darleys.com

Useful Information

Bridge - REOPENED

Please be aware the bridge linking Darley Abbey village and Darley Abbey Mills has now reopened for pedestrians & cyclists. You are now able to park within the village, either on the roadside or the car park next to the cricket club and walk across the bridge to Darleys.

Parking

At busy times we recommend parking at Derby Rugby Club, Haslams Lane, Derby, DE22 1EB.

There are ample parking spaces and only a short 3-4 minute walk to the restaurant.

On match days please park in unoccupied spaces around the mill complex. N.B. Gates close at 10pm prompt.

Monday - Friday 9am-5pm, many spaces around the mill complex are reserved for tenants. Outside of the above times, please feel free to park in unoccupied spaces.



Terms and Conditions

- A full individual pre-order, returned no later than 2 weeks before your reservation, is mandatory for parties of 6 or more.
- A card guarantee (debit or credit) of £25 per person must be given within 24 hours of making the reservation or the booking will be automatically cancelled.
- Please note that a card guarantee is not a deposit but a preauthorisation. No charge will be made to your card unless you fail to show up for the reservation or if the booking is cancelled with less than 48-hour notice.
- Every meal cancelled with less than a 48-hour notice period will result in a £25 charge being made to the card used to secure the booking.
 - A discretionary 10% service charge is added to the total amount of the bill.
- For groups of 6 people or more who intend to pay separately, we kindly ask you to sort out the payment beforehand and only use one transaction on the day.

