

Cocina Restaurant

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (*) These dishes can be Gluten Free if required. (**) These dishes can be vegan if required. If you are at all concerned with any allergens within our food, please ask a member of our staff. All menu items are available for takeaway. Please ask a member of the team.

Christmas Day Menu – Served 12pm – 3pm

£100 per person

£45 Under 12s

Under 3s with our compliments

Bucks fizz and canapés upon arrival

Starters

Winter spiced roasted butternut squash and celeriac soup and a chilli scone (V/**)**)

Poached lobster, crab and crayfish salad with pickled fennel and a devilled crab mayonnaise (GF)

Walton Lodge beef Carpaccio with horseradish, capers, shallots and bread wafers (*)

Jerusalem artichokes, sautéed wild mushrooms and baby leeks with a parmesan tuile, toasted sourdough, air dried tomatoes and truffle hollandaise sauce (V/**)**)

Mains

Hand carved Derbyshire reared turkey breast sage, onion and cranberry stuffed leg, goose fat roasted potatoes, seasonal vegetables, bacon wrapped chipolatas and a roasting gravy (*)

Roasted sirloin of Derbyshire reared beef (served pink) with giant Yorkshire pudding, winter spiced red cabbage, goose fat roasted potatoes, honey and thyme glazed root vegetables and finished with a port sauce (*)

Pan roasted loin of monkfish with a crab and chilli risotto, cardamom scented carrots and charred leeks. (*)

Aged balsamic vinegar roasted red onions and garlic cooked on a puff pastry tart with candied walnuts, wilted greens and a stilton and herb cream sauce (V/**)

Desserts

Homemade Christmas pudding with a cranberry and port compote and a brandy cream sauce (V/**)**)

White chocolate and baileys crème brulee with ginger shortbread and caramelised orange (V/**)

Pink grapefruit and cardamom posset with a lime and pomegranate syrup (V/GF)

Selection of Spanish and English farmhouse cheeses, with homemade chutney, celery, grapes and biscuits (*)

