



## THE DINING ROOM FESTIVE MENU

2 COURSES £38.95

3 COURSES £45.95



### STARTERS

#### Cauliflower Veloute (v)(gfo)

Truffle oil, toasted nuts, house baked bread

#### Sticky Lamb Belly (gf)

Hummus, feta, pomegranate, mint yoghurt, Dukkah

#### Poached Pear and Beetroot Tatare (v)(gf)

Stilton custard, pickled walnuts, beetroot gel, Stilton beignet

#### Sloe Gin Glazed Pigeon Breast (gf)

Celeriac puree, Granola, pickled blackberries, black olive and mushroom crumb

#### Deep Fried Brie (gf)

Truffle oil, honey, chilli jam

#### Seared Scallops (gfo)

Pea puree, black pudding, minted peas, lobster emulsion

#### Satay Tofu Parcel (vegan)

Rice noodle salad, peanut sauce, peanuts

#### Smoked Salmon Roulade (gf)

Sriracha king prawns, pickled cucumber, dill emulsion, lemon gel, herb crumb

### MAINS

#### Spiced Apricot Nut Roast (vegan)

Tabbouleh, tagine sauce, roast vegetables, harissa yoghurt, Dukkah, pickles

#### Cannon of Lamb (gf)

Lamb shank Bon Bon, celeriac puree, roast celeriac, confit tomatoes, chicory, parmentier potatoes, redcurrant and port reduction

#### Glazed Pig Cheek (gf)

Pistachio pork belly, black pudding and stilton croquette, burnt apple puree, braised red cabbage, pork gravy

#### Roast Cornfed Chicken Breast (gf)

Creamed leek, sprout and pancetta, potato rosti, chestnut crumble, candied parsnip, parsnip crisp

#### Derbyshire Heart of Rump (gf)

Vine cherry tomatoes, mushroom, chips, rocket and red onion salad, Diane sauce

#### Slow Roast Beef Short Rib (gf)

Wasabi mash potatoes, glazed Vegetables, charred cabbage, beef gravy

#### Twice Baked Ricotta Souffle (v)(gf)

Mediterranean vegetable roast polenta, spinach and tomato sauce, pickled vegetables, black olive soil, salsa verde

#### Seared Swordfish Loin (gf)

Spiced lentils, Bombay potatoes, onion bhaji, mango chutney, harissa yoghurt

### SIDES

ALL 4.50

Hand Cut Chips

Truffle and Parmesan Chips £1 Supplement

Honey Glazed Chorizo

Seasonal vegetables

Glazed pigs in blankets

Onion rings

House baked bread and dips

Nocellara Olives