

DINNER MENU

STARTERS

Sweet Tomato with Basil Oil Soup

A creamy sweet tomato soup with swirls of basil oil and served with toasted cheese croutes

(v, vg options available)

Feta Cheese and Sun Dried Tomato Tartlet

A homemade shortcrust pastry tartlet served with a spicy tomato salsa and assorted leaves drizzled with Derbyshire rapeseed dressing

(v, vg options available)

Bruschetta with Mozzarella Cheese and

Home Smoked Chicken

A toasted bruschetta topped with slices of mozzarella cheese, a drizzle of red onion and chive dressing, topped with curls of home smoked chicken, finished with a rocket and olive tossed saladette

(v options available)

Homemade Chicken Liver Parfait

Made smooth chicken liver parfait served with wafer thin melba toast & Butler's home made date chutney, finished with tossed rocket leaves drizzled with a balsamic glaze

(v options available)

Potato & Leek Soup **(v)**

A creamy potato & leek soup topped with fresh herbs and served with a chunk of baguette & butter

Halloumi and Honey Sesame Seed Ciabatta

Saladette

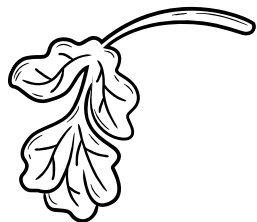
A saladette of rocket and finely cut red onion on sliced vine tomatoes with cracked pepper, tossed with grilled halloumi with honey & sesame seeds, drizzled with a light lemon dressing

(vg options available)

Feta Cheese & Crisp Onion Saladette

Crumbled feta cheese on summer leaves, drizzled with an orange, honey & sesame seed dressing, wafer croutes & crisp onions

(vg options available)



DINNER MENU

MAINS

Braised Derbyshire Beef

Braised slices of tender beef cooked with shallots, smoked bacon and mushrooms, with a burgundy red wine stock

(GF)

Filled Chicken Breast

Chicken breast filled with cream cheese & chives, wrapped with Serrano ham, carved and served onto a creamy mushroom sauce

(GF)

Pan Fried Fillet of Derbyshire Rod Caught Trout

Fillet of Carsington trout pan fried with dill, finished on sautéed mushrooms and curly kale surrounded with a saffron and lentil creamy stock sauce

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Braised Venison with Wild Mushrooms

Slices of braised haunch of venison cooked with shallots and smoked bacon, in a rich stock wine sauce, topped with sautéed wild mushrooms and celeriac puree

(seasonal - GF)

Homemade 'filled to brim' Chicken & Mushroom

An individual homemade shortcrust pastry pie filled to the brim with chunks of tender chicken breast & mushrooms, with a creamy mushroom stock sauce
(Roast Vegetable Pie for V, VG - GF available)

Traditional Roast Beef

Tender slices of roast beef served with our own home made large ale Yorkshire puddings, thyme roasted potatoes & a rich gravy stock sauce

(Min. 15 guests - GF available)

Roast Chicken Breast

Roast chicken breast, carved and served with our own homemade large Yorkshire pudding, sage stuffing, roast potatoes & gravy sauce

(GF)

Trio of Premium Sausages

Trio of pork sausages served with onion gravy, a large home made Yorkshire pudding & creamy potato puree

(V option)

Filled Roast Aubergine

An aubergine filled with a mixed beans and couscous topped with feta cheese, roasted and finished with a clear lentil stock sauce

(V, VG options)

Vegetable Wellington

'Vegetable Wellington' filled with sweet potato, leeks, spinach & chestnut, surrounded with a clear lentil stock sauce

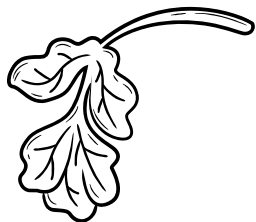
(V, VG options)

Stuffed Half Pepper

A little tagliatelle sautéed with mushrooms, mustard & cream, filled in a half pepper, oven roasted with mature cheddar cheese & finished on a spicy tomato jus

(V, VG options)

All the main courses are served with a selection of seasonal vegetables & a potato dish



DINNER MENU

DESSERTS

Belgium Chocolate Torte

A homemade rich Belgium chocolate torte, served on swirls of berry coulis, garnished with berries & fresh garden mint

(VG option available)

Marmalade Bread & Butter Pudding

A homemade creamy bread & butter pudding served with vanilla sauce & garnished with berries & mint

Citrus Cheesecake

A homemade light creamy citrus cheesecake on an biscuit base, finished with swirls of berry sauce and a refreshing crème fraîche, garnished with fresh garden mint

(VG option available)

Vanilla Pod Crème Brûlée

A creamy, light vanilla pod crème brullee with a crisp burnt sugar lid, served with a tuile biscuit, topped with a curl of dark Belgium chocolate mousse

Berry Cheesecake

A home made light summer berry cheesecake on an amaretto biscuit base, finished with swirls of berry sauce and a refreshing crème fraîche, garnished with fresh garden mint

(VG option available)