

THE  
BOOT

— REPTON —

# Christmas Cracker

## MENU

2 / 3 courses £24.<sup>95</sup> / £29.<sup>95</sup> For tables of 8 or above

### STARTER

Spiced butternut squash soup (v)  
boot sourdough, whipped butter

Mushrooms on toast (v)  
garlic butter, truffle, parmesan

Smoked mackerel pâté  
beetroot jelly, horseradish crème fraîche

Shredded duck tacos  
plum sauce, spring onion

### MAIN

Derbyshire beef  
pressed shin, crispy cheek, "cauliflower cheese", pickled walnut

Sea bass  
Jerusalem artichoke, pancetta, smoked almond

Herb gnocchi (v)  
smoked garlic, parmesan sauce, salsify

Turkey roulade  
cranberry stuffing, duck fat potato, pig in blanket

*All mains are served with:*

Garlic and rosemary new potatoes (v)  
Honey and thyme glazed parsnips (v)  
Sprouts and smoked pancetta

### DESSERT

Dark chocolate and orange mousse (v)  
almond sponge, mascarpone

Boot Christmas pudding (v)  
brandy caramel, malt ice cream

Baron Bigod cheese  
brown butter cake, poached plum, pickled raisin

White chocolate panna cotta  
mango, lime



(ve) VEGAN (veo) VEGAN OPTION AVAILABLE (v) VEGETARIAN (gf) GLUTEN FREE  
PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE OUR FOOD PRODUCTS ARE TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.