

THE
BOOT

— REPTON —

New Year's Day

MENU

2/3 courses £24.⁹⁵/£29.⁹⁵

STARTERS

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

Chilli fried chicken
kimchi, sesame

MAINS

Roast ribeye of Derbyshire beef
roast potatoes, yorkshire pudding and red wine gravy

Glazed pork belly
roast potatoes, yorkshire pudding, sage and onion stuffing, cider gravy

Roast breast of turkey
cranberry stuffing, turkey gravy, yorkshire pudding, pig in blanket

Boot platter (£3.⁰⁰ supp)
roast ribeye of beef, roast turkey breast, pork belly, roast potatoes, cranberry stuffing, gravy, yorkshire pudding

Sea bass
jerusalem artichoke, pancetta, smoked almond

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

All mains are served with:

Honey and thyme glazed parsnips (v)
Sprouts and greens, sage butter (v)
Cauliflower cheese (v)

DESSERTS

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.