

THE
BOOT
— REPTON —

Boxing Day

Menu

3
COURSES
49.⁹⁹

TO START

Spiced parsnip soup, curry oil, mini loaf, whipped butter (veo)(gfo)

Chicken liver parfait, port, smoked bacon, pickled shallot (gfo)

Smoked haddock & salmon fishcake, creamed leeks, dressed leaves (gf)

Mushrooms on toast, parmesan, herb dressing, sourdough (v)(gfo)

MAIN

ALL MAINS SERVED WITH CAULIFLOWER CHEESE, HONEY & THYME
ROASTED ROOT VEGETABLES, BUTTERED GREENS & SPROUTS.

Premium roast ribeye of Derbyshire beef, roast potatoes,
Yorkshire pudding, roasting gravy (gfo) (4.⁰⁰ SUPP)

Festive platter - Roast turkey, beef & pork with sage & onion stuffing,
roast potatoes, Yorkshire pudding, roasting gravy (gfo) (3.⁰⁰ SUPP)

Glazed pork belly, sage & onion stuffing, roast potatoes,
Yorkshire pudding, roasting gravy (gfo)

Roast Derbyshire beef, roast potatoes, Yorkshire pudding, roasting gravy (gfo)

Roast Derbyshire turkey breast, roast potatoes, cranberry stuffing,
gravy, Yorkshire pudding (gfo)

Roasted squash risoni, toasted seeds, fried sage, apple (veo)(gf)

Baked salmon, crushed new potatoes, tenderstem broccoli, shellfish hollandaise (gf)

DESSERT

Christmas pudding, brandy caramel, vanilla ice cream (veo)(gfo)

Cherry & almond frangipane tart, cherry compote, almond ice cream (v)

White chocolate panna cotta, mango sorbet, passion fruit, puffed rice (gf)

Cheese plate, chutney, grapes, selection of biscuits (gfo)

(ve) Vegan (ve) Vegan option available (v) Vegetarian (gf) Gluten free (gfo) Gluten free option available

In our kitchen we use all of the 14 allergens. Some of our dishes contain these allergens & other dishes may contain traces. For allergen information please see our website or ask your server. This menu is subject to change at any time. Our staff work really hard to give you the best experience possible, for this reason we add a discretionary service charge of 10% to your bill. If you would prefer not to pay this, we are more than happy to remove this for you, please just let a member of our staff know.