

# New Year's Day

## menu

### STARTERS

Ragstone goat's cheese  
Salt baked beetroot, hazelnut beurre noisette (V)(GF)

Spiced sweet potato soup  
Onion bread, toasted seeds (V)

Derbyshire beef shin fritter  
Pickled shallot, aged cheddar (GF)

Oven baked salmon  
Thai green curry sauce, spring onion salad

### MAINS

Rolled turkey breast  
Cranberry stuffing, roast potatoes, Yorkshire pudding, roasting gravy (GFO)

Festive platter (4.00 SUPP)  
Turkey, beef, pork with all the trimmings (GFO)

Roast ribeye of Derbyshire beef (3.00 SUPP)  
Roast potatoes, homemade Yorkshire pudding, roasting gravy (GFO)

Glazed pork belly  
Cranberry stuffing, roast potatoes, homemade Yorkshire pudding, roasting gravy (GFO)

Sea bass  
Herb crushed potatoes, tenderstem broccoli, king prawn beurre blanc (GF)

Pan roast cauliflower  
Boot Beer rarebit, Jerusalem artichoke, black truffle (V)

*All mains served with...*

Roast Chantenay carrots - black garlic honey, thyme (V)(GF)  
Winter greens - Brussels sprouts, smoked pancetta butter (GF)  
Cauliflower cheese - mature cheddar cheese sauce

### DESSERTS

Dark chocolate delice  
Soaked cherries, pistachio (V)(GF)

Salted caramel panna cotta  
Spiced ginger cake, poached pear

Christmas pudding  
Brandy caramel, vanilla ice cream (VEO)

Selection of cheeses  
Onion chutney, celery & biscuits

3 courses £39.99

A discretionary service charge of 10% will be added to your bill. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (VEO) VEGAN OPTION AVAILABLE (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.