

Christmas Day

At The Restaurant at The Renishaw

To Start

Slow Braised Ham Hock Pots (TGF)

Served with spiced onion chutney, toasted ciabatta and dressed leaves

Trio of Salmon (GF)

Baked salmon rosti, Crispy salmon fishcake & beetroot cured salmon gravlax served with hollandaise sauce and poached egg.

Creamed Broccoli Soup (TGF, TVE)

Creamy broccoli soup served with stilton croutons & crusty bread.

Shredded Beef Fillet Croquettes (TGF)

Served with a horseradish cream, caramelised Henderson's onions & a beef reduction.

Mixed Melon (GF,VE)

Served with a spiced gin puree and mint leaf garnish

Intermediate

Mulled wine Sorbet (VE,GF)

Main Course

Roast Derbyshire Turkey Crown (TGF)

Served with goose fat roast potato, roasted root vegetables, pig in blanket and traditional vegetables

Beef Wellington

Served with goose fat roast potato, roasted root vegetables, pig in blanket and traditional vegetables

Pancetta Wrapped Monkfish (GF)

Served with a spiced pea puree, pom fondant and Pinot Noir reduction

Spiced Mushroom, Chestnut and Sweet potato Wellington (TVE)

Served with garlic and herb roast potato, roasted root vegetables and traditional vegetables

Desserts

Double Chocolate & Orange Cheesecake

Served with white chocolate and orange milk crumb

Christmas Pudding (TGF)

Served with Brandy Sauce

Rich Chocolate Fondant (TGF)

Served with ice cream and mint chocolate sauce

Festive spiced, slow braised pears (TVE,GF)

Served with a caramel sauce and mixed berry compote

Cheese board for one (TGF)

Served with a selection of crackers, spiced plum chutney and grapes

To Finish

Tea or Coffee & Mini Mince Pie

£90 per person

Sitting times set at either 12:00 – 14:00 or 13:00 – 15:00

£20 deposit Per Person required within 1 week of booking.

Pre-Order & full balance payment required by 4thth December 2024.

Please ensure previous notice of any allergy or dietary requirements.