

Festive Fayre

At The Restaurant at The
Renishaw

£27.95 for 2 courses

£31.95 for 3 courses

To Start

Roasted Butternut Squash & Sweet Potato Soup (TVE,TGF)

Served with crusty roll and butter

Bloody Mary Smoked Salmon & King Prawn Cocktail (TGF)

Smoked Salmon & King Prawns in a Bloody Mary sauce, served with salad & wholemeal tin loaf

Pear, Walnut & Blue Cheese Tart Salad

Served with dressed leaves and balsamic glaze

Chicken Liver Parfait (TGF)

With toasted ciabatta, spiced winter chutney and dressed leaves

Main Course

Roast Derbyshire Turkey Crown (TGF)

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

Pan Seared 10oz Rump Steak (GF)

Served with dauphinoise potatoes, roasted root vegetables and a rosemary & red wine jus

Christmas Cracker Burger

Festive spiced buttermilk chicken, topped with steaky bacon, brie, cranberry sauce topped with a pig in blanket. Served with fries and coleslaw

Vegetable Tart (TVE,TGF)

A mix of roasted root vegetables in a creamy sauce, topped with a stilton crumb, served with garlic & rosemary parmentier potatoes and tender stem broccoli

Baked Cod (GF)

Served with clementine broth, winter greens and a cinnamon spiced potato cake

Desserts

Baileys Cheesecake

Served with Chantilly cream & chocolate milk crumb

Black Forest Brownie (GF)

Served with chocolate sauce & vanilla ice cream

Christmas Pudding (TGF)

With Brandy sauce

Classic Sherry Trifle

Served with homemade Shortbread

Available Wednesday – Saturday from 27th November until 21st December

Everyone from party must order from the festive fayre menu

Pre-order required 1 week before date of booking