Festive Menu

Canapés upon arrival

STARTERS

Homemade parsnip, lentil and apple soup with freshly baked bread

Baked whole camembert with cranberry sauce and toasted focaccia

Traditional prawn and smoked salmon cocktail

MAIN COURSES

Locally sourced Derbyshire beef with homemade Yorkshire pudding and horseradish sauce

Locally sourced honey glazed turkey with fruity stuffing and cranberry sauce

SPECIALS

Gridled chicken breast with a lemon and chive sauce served with an assortment of roasted vegetables

Pan seared seabass fillet on a bed of new potatoes, topped with watercress drizzled with hollandaise sauce

Baked cannelloni in a blue cheese sauce with a parmesan crisp

All main meals are served with Christmas spiced red cabbage, roasted carrots, potatoes and seasonal vegetables

DESSERTS

Christmas pudding with brandy sauce

Lemon and raspberry posset with homemade shortbread

Homemade Baileys Trifle

2 COURSES £15.95 3 COURSES £18.95

Available weekdays from 2 December until 24 December 2019. Pre-orders required

We can cater for most dietary requirements upon request

BOOK ONLINE: www.bluediamond.gg