

# CHRISTMAS

## MENU

Menu served 1<sup>st</sup> to 22<sup>nd</sup> December 12noon to 2.30pm

### STARTERS

- Homemade creamy celeriac soup  
With a hint of blue cheese and rustic bread roll
- Smoked Scottish salmon and prawn cocktail  
with lemon, Marie rose and chives
- British game terrine  
with granary toast

### MAIN COURSES

- Derbyshire roast beef  
served with homemade Yorkshire pudding and horseradish sauce
- Derbyshire Roast Turkey  
served with fruity stuffing and cranberry sauce
- Pork and apricot parcels  
pork loin filled with apricot stuffing wrapped in streaky bacon
- Stuffed Portobello mushroom  
mushroom stuffed with breadcrumbs, thyme and walnuts in a stilton sauce
- Fillet of salmon  
topped with lemon and parmesan crust in a creamy dill sauce
- All main courses served with roast, new potatoes, seasonal vegetables and Christmas spiced red cabbage and homemade Yorkshire pudding

### DESSERTS

- Traditional Christmas pudding  
served with creamy brandy sauce
- Homemade chocolate and raspberry roulade  
served with fresh cream and berry coulis
- Lemon and mango syllabub  
served with homemade shortbread fingers
- and for after tea/coffee and traditional mince pie from  
the original Bakewell pudding shop.

**2 Courses £15.95 - 3 Courses £17.95**

Bookings and pre-orders are required - Call 01629 734004 or email [Callum.johnson@bluediamondgroup.gg](mailto:Callum.johnson@bluediamondgroup.gg)

