

CHRISTMAS

MENU

STARTERS

Seasonal root vegetable soup

Served with vegetable crisps and a warm bread roll

Traditional prawn cocktail

served on a bed of baby gem lettuce with homemade Marie Rose sauce

MAIN COURSES

Derbyshire beef silverside

served with homemade Yorkshire pudding

Locally sourced honey roast turkey

served with sage and onion stuffing and all the trimmings

Poached salmon fillet

served in a creamy mushroom and crayfish sauce

Creamy goats cheese and caramelised red onions

encased in puff pastry and topped with sesame seeds

DESSERTS

Traditional Christmas pudding

served with brandy cream sauce

Winter berry Eton Mess

Black forest roulade

served with Chantilly cream

Dark Belgian chocolate after eight mint cheesecake

2 Courses £13.95 - 3 Courses £15.95

Includes after dinner tea or coffee and a mince pie

Bookings now being taken Tel: 01629 580500

or Email: Danielle.cave@bluediamond.gg

Pre orders and deposits required for all bookings

