



## BOXING DAY BRUNCH MENU

### Pick One Brunch Dish & One Drink

Madame F Rosé or Bloody Mary or Beer  
Brunch Duo 22



#### English Breakfast 16

Grilled Bacon & Sausage, Homemade Beans,  
Hash Brown, Organic Fried Egg and Sourdough Toast

**Organic Scrambled Eggs on Grilled Sourdough Toast with Grilled Back Bacon**

#### Derbyshire Oatcake with Littlewoods Ham 13

Cheddar Mustard Butter & Two Fried Organic Eggs (ngc)

**Cold Home Smoked Salmon with Organic Scrambled Eggs & Sourdough Toast 16**

#### Ploughman's 18

Cured Meats, Farmhouse Cheese, Piccalilli, Pickles, Bread & Butter

#### Grilled Cheese Sandwich of the Day 14

Triple Cooked Chips, Dressed Leaves (v)

#### Roast Turkey & Stuffing Sandwich 15

Gravy, Duck Fat Roasties, Dressed Leaves

#### Roast Beef & Horseradish Sandwich 15

Gravy, Duck Fat Roasties, Dressed Leaves

#### Arnold Bennett Omelette 15

**Roast Turkey & Stuffing Christmas Pie with Roasties**

**Add Duck Fat Roast Potatoes 6, Triple Cooked Chips 6, Dressed Leaves 6**

vg - vegan    v - vegetarian    ngc - no gluten containing ingredients

If you have food allergies, dietary restrictions or intolerances please let us know. A discretionary service charge of 12.5% will be added to your bill. VAT is included at the prevailing rate.



## NEW YEARS DAY BRUNCH MENU

### Pick One Brunch Dish & One Drink

Madame F Rosé or Bloody Mary or Beer  
Brunch Duo 22



#### English Breakfast 16

Grilled Bacon & Sausage, Homemade Beans,  
Hash Brown, Organic Fried Egg and Sourdough Toast

**Organic Scrambled Eggs on Grilled Sourdough Toast with Grilled Back Bacon**

#### Derbyshire Oatcake with Littlewoods Ham 13

Cheddar Mustard Butter & Two Fried Organic Eggs (ngc)

**Cold Home Smoked Salmon with Organic Scrambled Eggs & Sourdough Toast 16**

#### Ploughman's 18

Cured Meats, Farmhouse Cheese, Piccalilli, Pickles, Bread & Butter

#### Grilled Cheese Sandwich of the Day 14

Triple Cooked Chips, Dressed Leaves (v)

#### Roast Turkey & Stuffing Sandwich 15

Gravy, Duck Fat Roasties, Dressed Leaves

#### Roast Beef & Horseradish Sandwich 15

Gravy, Duck Fat Roasties, Dressed Leaves

#### Arnold Bennett Omelette 15

**Roast Turkey & Stuffing Christmas Pie with Roasties**

**Add Duck Fat Roast Potatoes 6, Triple Cooked Chips 6, Dressed Leaves 6**

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## CHRISTMAS DAY MENU

We serve local, seasonal produce from sustainable sources whenever we can. Our vegetables are from local organic farms, meat from regenerative farms, bread from local craft bakeries, with all seafood sustainably sourced from UK waters.



**Moët & Chandon on Arrival with Fresh Oysters**

**Cheese gougères, pea chips, bread & garnishes**

### STARTERS

**Smoked trout, mustard cream, Derbyshire oatcakes canapes**

**Roast celeriac soup, Sussex Slipcote & Wiltshire truffle dumplings (gf/vg)**

### MAINS

**Roast Norfolk Bronze Turkey**

Sage & onion stuffing, turkey gravy

**Roast Rib of Beef**

Yorkshire Pudding, beef & port gravy

**Shiitake mushroom & onion stuffing open pie (v)**

Vegetables served family style-sprouts, roasted chestnuts, roast potatoes, roast carrots & parsnips, braised red cabbage

### BRITISH CHEESE PLATE

### DESSERTS

**Christmas Pudding**

**Sherry Trifle**

### DIGESTIF

**Coffee & Chocolates**

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## NEW YEAR'S EVE SET MENU

6pm sitting · 70



**Canapes on arrival**

**Pip bread plate, homemade  
butters & dripping**

### **STARTER**

**Seared hand dived scallop**  
Sherry, roast cauliflower

### **SOUP**

**Roast celeriac soup, Sussex Slipcote  
& Wiltshire truffle dumplings**

### **MAIN**

**Slow roast Lyme Park venison**  
Kalettes, juniper & lemon thyme sauce

### **DESSERT**

**Toasted white chocolate & malt whisky parfait**  
Preserved plum sorbet

**Add Paired Wines 55**  
**Vegetarian menu available**

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## NEW YEAR'S EVE SET MENU

8:30 sitting · 95



**Moët & Chandon & Canapes on arrival**

**Pip bread plate, homemade  
butters & dripping**

### **STARTER**

**Seared hand dived scallop**  
sherry, roast cauliflower

### **SOUP**

**Roast celeriac soup, Sussex Slipcote  
& Wiltshire truffle dumplings**

### **MAIN**

**Slow roast Lyme Park venison**  
kalettes, juniper & lemon thyme sauce

### **DESSERT**

**Toasted white chocolate & malt whisky parfait**  
preserved plum sorbet

**British Cheese Selection**

**Add Paired Wines 55**  
**Vegetarian menu available**

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We use local, seasonal and sustainably sourced produce, including vegetables from organic farms, meat from regenerative farms, bread from local craft bakeries and seafood from UK waters.

## STARTERS

### Roast Jerusalem artichoke salad 9

Castelfranco, pickled hazelnuts, verjuice (*gf/ vg*)

### Smoked Chalk Stream trout 11

horseradish & beetroot relish, rye bread

### Roast celeriac soup 9

Sussex Slipcote & Wiltshire truffle dumplings (*gf/ vg*)

### Wild rabbit terrine 11

Walnut, pickled apple & celeriac remoulade (*gf*)

## MAINS

### Yorkshire Christmas Pie 24

Roast turkey & stuffing pie with sprouts, bacon & chestnuts, bread sauce, roast potatoes & gravy

### Vegetarian Christmas Pie 19

Shiitake mushroom & onion stuffing pie with sprouts & chestnuts, bread sauce, roast potatoes & vegan red wine gravy (*v*)

### Slow roast Lyme Park venison 28

Kalettes, bread sauce, roast potatoes, juniper & lemon thyme sauce

### Roast skate wing 22

Mussel & sherry broth, puntarelle, roast potatoes

## DESSERTS

### Mrs Beeton's Christmas Pudding 9

Brandy Sauce, Spiced Quince Compote

### Sherry Trifle 11

Fig Compote, Mandarin & Thyme Syllabub

### Flourless chocolate cake 9

Toasted fennel cream, pistachio crumb

### Courtyard Dairy cheese plate 12

Homemade crackers and chutney

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