

EAST LODGE

HOTEL | RESTAURANT | EXCLUSIVE USE

VALENTINES DINNER: WEDNESDAY, 14TH FEBRUARY 2018

STARTERS

White bean, parsnip and Jerusalem artichoke soup

Ham hock, knuckle and blue cheese terrine wrapped in Parma ham, pineapple 3 ways, quails egg

Seared sea scallops, black pudding, pea purée, pancetta

Goats cheese, beetroot, granny smith apple, parmesan crisp

Tasting plate of salmon 3 ways: Mousse, fishcake, tartare

PASSION FRUIT SORBET

MAIN COURSES

Roasted Derbyshire fillet of beef and mini braised beef cheek cottage pie, bourguignon garnish

Crispy skinned sea trout, brown shrimp, caper, almond and nut-brown butter, cauliflower cous cous, sautéed new potatoes

Herb gnocchi, salt baked carrot and celeriac, crispy seeds, cumin and carrot purée

Honey glazed Gressingham duck breast, confit duck leg puff pastry pastie, spiced braised Puy lentils, sage fondant new potatoes, pickled carrots and purée

Rack of Derbyshire lamb, basil crust, chorizo, pomme anna, ratatouille

DESSERTS

Vanilla panna cotta, rhubarb, stem ginger ice cream

Roasted granny smith mille feuille, apple crisp, vanilla ice cream

Cheeseboard: Continental cheeses, quince, celery, grapes, biscuits

Dark chocolate delice, salted caramel ice cream

Plate of miniature desserts to share: espresso coffee, Tia Maria crème brûlée and ice cream, amaretti biscuit, chocolate coffee beans

Coffee & Chocolates

£49.95 per person

