

EAST LODGE

HOTEL | RESTAURANT | EXCLUSIVE USE

VALENTINES MENU 2019

STARTERS

Home cured salmon gravadlax, dill cream cheese, pickled vegetables and ciabatta

Wild mushroom and rosemary soup, cep powder, white truffle oil

Seared scallop and squid, Granny Smith's apple, fennel and squid gel

Ham hock and parsley ballotine, piccalilli, coriander cress and mini scotch egg

REFRESHING GIN AND TONIC GRANITA

MAIN COURSE

Prime Derbyshire beef fillet, orange and star anise glazed carrots, rosemary roasted fondant potato, green beans and shallots

Locally reared pork tenderloin with black pudding wrapped in prosciutto, bacon, creamed cabbage, Parmentier potatoes and grain mustard

Roasted turbot fillet, shellfish risotto, vanilla infused shellfish bisque, tender stem broccoli

Sweet potato and sage gnocchi, roasted beetroots, rocket and walnut pesto

DESSERTS

Mango delice, spiced poached mango, white chocolate sorbet, mango gel

Chocolate mousse, banana and honeycomb parfait, glazed banana and chocolate brittle

Coconut panna cotta, lemon sponge, Turkish delight syrup

Selection of ice cream and sorbets with shortbread hearts

"Cheese platter to share": Farmhouse cheese selection, savoury biscuits, grapes celery and homemade chutney

COFFEE AND CHOCOLATES

£55.00 per person including vat

Menu items may change. Please advise our staff of any allergies