

# EAST LODGE

HOTEL | RESTAURANT | EXCLUSIVE USE

## **Mothering Sunday: 31<sup>st</sup> March 2019**

*A very warm welcome to East Lodge for Mothering Sunday lunch. Please relax and enjoy a pre-lunch drink. In order to give you the very best experience today, we will be taking your order for all three courses at the beginning of service.*

### **Starters**

Freshly prepared leek and potato soup (v)

Our own recipe smoked haddock fishcake with pea purée and aged balsamic

Ham hock and smoked chicken terrine with celeriac remoulade and toasted sour dough

Traditional Scottish smoked salmon with horseradish crème fraiche, lemon oil and capers

Textures of beetroot, crumbled feta, candied walnuts and coriander cress (v)

Classic cold-water prawn cocktail with iceberg lettuce and Marie Rose sauce

### **Main Courses**

Roasted sirloin of aged Derbyshire beef from New Close Farm, duck fat roasted potatoes, Yorkshire pudding and rich red wine gravy

Roast loin of locally reared pork with sage and onion seasoning, duck fat roasted potatoes, sweet apple sauce and crackling

Traditional roast turkey, cranberry and apple compote, bacon roll and duck fat roasted potatoes

Our own East Lodge succulent lamb hot pot with slow braised red cabbage

Pan fried salmon fillet with broad beans, peas and tarragon, shellfish bisque and crushed potatoes

Spiced chickpea and apricot tagine, steamed cous cous, flat bread and coriander (v)

*All tables are served with side dishes of mixed seasonal vegetables*

### **Desserts**

Traditional bread and butter pudding with vanilla custard

Dark chocolate delice, cherry and basil sorbet, cherry gel and griottine cherries

Warm treacle tart with vanilla ice cream and blackberries

“Eton Mess” - meringue, raspberries, Chantilly cream and raspberry sorbet

Selection of ice creams and sorbets

Selection of farmhouse cheeses, savoury biscuits, grapes, celery and homemade chutney

(£2.00 supplement)

£39.95 per person – children under 12 will only be charged ½ price

£2.95 per person for freshly brewed tea or coffee served with homemade Simnel cake

*To our guests, before placing your food order please inform the front of house team of any food intolerances or allergies you may have. Please do not hesitate to ask the duty manager should you have any questions relating to our menus. Further written information can be provided upon request. Menu items and prices subject to change, E&OE*