EAST LODGE

HOTEL | RESTAURANT | EXCLUSIVE USE

MOTHERING SUNDAY: MARCH 11TH, 2018

STARTERS

Chefs freshly made butternut squash soup,

Smoked haddock fishcake, with garden pea purée, tartar sauce, and aged balsamic

Goats cheese bavarois with textures of beetroot, and Parmesan crisp

Pan fried black pudding with onion chutney, crispy free-range hen's egg and parsley sauce

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

Platter of smoked salmon, traditionally garnished, served with buttered brown bread

MAIN COURSES

Roasted aged sirloin of Derbyshire beef, duck fat roasted potatoes, Yorkshire pudding

Loin of outdoor reared pork, slowly roasted with thyme and garlic, sage and onion stuffing, duck fat roasted potatoes and a rich pan gravy

Breast of free range Derbyshire chicken with creamy mash potato & a herb, garlic and smoked bacon gravy

Wild sea bass fillet, with pea & pesto risotto

Braised spiced Puy lentils, honey glazed carrots, and fondant potato

All dishes are served with side orders of: Cauliflower with cheese sauce & seasonal vegetables

DESSERTS

Chocolate orange brownie, salted caramel ice cream

Lemon meringue pie, new season rhubarb & stem ginger ice cream

Classic crème brûlée, shortbread biscuit

Traditional bread & butter pudding with custard or vanilla ice cream

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Selection of sorbets & ice creams

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

Your choice of tea or coffee served with simnel cake

£38.95 per person for 3 courses Children under 12 eat at half price.