

EAST LODGE

HOTEL | RESTAURANT | EXCLUSIVE USE

MOTHERING SUNDAY: 22ND MARCH 2020

STARTERS

Freshly prepared leek and potato soup (v)

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

Ham hock terrine with piccalilli and toasted sour dough

Goats cheese bavarois with textures of beetroot, Parmesan crisp and focaccia croutons (v)

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

Platter of smoked salmon, traditionally garnished with chopped onions, capers, lemon and served with buttered brown bread

MAIN COURSES

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

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

Chicken breast with fondant potato, seasonal greens and red wine gravy

Slow cooked braised lamb shoulder with mash, creamed pancetta cabbage

Pan fried salmon fillet with creamed mashed potatoes, wilted spinach and a white wine sauce

Chickpea and butternut squash tagine with cous-cous and flat bread

All tables are served with side dishes of mixed seasonal vegetables

DESSERTS

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Passionfruit cheesecake with tropical fruit and passionfruit sorbet

Warm treacle tart with blackberries and vanilla ice cream

Vanilla crème brûlée with homemade shortbread

Selection of ice creams and sorbets

Selection of farmhouse cheeses, savoury biscuits, grapes, celery and homemade chutney (£2.95 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 mints

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