



## Christmas Fayre

Evenings monday to saturday throughout december

£21.95 (evening 3 course)

£15.95 (lunchtime 3 course) £14.50 (lunchtime 2 course)

### Starters

Soup of the Day served with Crusty Bread

Traditional Prawn Cocktail served on a bed of Mixed Leaf topped with  
Homemade Marie Rose Sauce & a King Prawn. Served with buttered brown  
bread

Derbyshire Ham Hock Terrine served with Mixed Leaf & Homemade Piccalilli

### Main

Home Roasted Free Range Turkey. Succulent Turkey Breast served with  
Stuffing, Cranberry sauce, Chipolatas, Buttered Sprouts, Carrots & Swede  
Mash, Roasted Parsnips & Roast and Mashed Potatoes

Roasted Salmon Fillet served with a Lemon & Dill Cream Sauce, Green  
Vegetables & Lyonnaise Potatoes

Cranberry & Orange Nut Loaf served with a Nutmeg & White Onion velouté,  
Buttered Sprouts, Carrot & Swede Mash, Roasted Parsnips & Roast and  
Mashed Potatoes.

Derbyshire Sirloin Steak reared in the Peak District and butchered by the  
award winning 'Mac Burnhams Butchers', who hang our steaks for one  
month. Served with grilled tomato, mushroom, peas & homemade chips \*£5  
supplement



**Homemade Spiced Mulled Wine £3.50 /glass**

# Desserts

Baileys Creme brûlée

Christmas Pudding & Brandy Sauce

Naughty Chocolate Pudding

Chose two cheeses from our cheese board below

A selection of Local Hilly Billy Ice Cream from Blaze Farm



Mini Mince Pies to finish

Try our amazing new Sherry! Sanchez Romate, Pedro Ximenez Cardenal Cisneros 18%  
£3.40 50ml

Aromas of raisins, sultanas and nuts. Big flavours of raisin, espresso coffee and a touch of dark chocolate. Very sweet with a rich velvety feel. Fantastic with chocolate puddings.

## THE CHEESE BOARD

*A selection of cheeses from award winning farms from around the country, supplied to us by Pendrill Cheeses. Served with biscuits, grapes, celery and homemade chutney.*

*Why not try with one of our ports: £2.50*

***Niepoort Ruby** - rich, dark colour with rich fruity, spicy flavours*

***Niepoort Tawny** - light, smooth & silky with flavours of nuts & caramel*

MARTHA'S CHOICE CHEDDAR, by 3rd generation Master Cheesemaker Chris Sandham at Rostock Dairy Barton Lancs. Memories of how his Grandmother Martha made and finished their traditional cheeses with butter and muslin (woven in Lancashire). This has given a deeper flavour to Sandham's cheese which uses exceptional quality milk from three farms between the River Ribble and the Lune.

COTE HILL BLUE - Made by Mary and Michael Davenport at Cote Hill Farm, Osgodby. With over 30 years experience farming a top pedigree Holstein herd, they turned to making their own artisan cheeses two years ago. The farm is on the edge of the Lincolnshire Wolds and 15 miles from the Cathedral. They have created a raw milk soft blue cheese with a delicate mellowness that captures their landscape.

SANDHAMS SMOKED LANCASHIRE PDO - Another of Chris Sandham's who uses milk local to Beacon Fell to produce a 2-day curd creamy Lancashire, just like his Grandfather made in 1930. The cheese is gently smoked over oak chipping's from a furniture maker at Chipping.

CENARTH WELSH BRIE - Made by Carwyn Adams - at Fferm Glyneithinog, Boncath, Dyfed. Gwynfor and Thelma Adams have been farming in West Wales for 45 years. In 1987 they diversified into making a traditional Caerphilly. Their on has added this brie style recipe cheese, using milk from a nearby herd on pastures close to the River Teifi, just inland from the coast.

HELERS TRADITIONAL RED CHESHIRE - Made by Mike Heler at Laurels Farm Dairy, Hatherton, Nantwich, Cheshire. Hatherton is in the centre of the Cheshire Plain, located on salt-bearing rock strata which creates a distinctiveness to the milk flavour. Four generations of the Heler family have kept alive the tradition that dates back to Roman times. The craft has preserved the skill of making the cheese in small batches from the farm's own pedigree Helton herd. The flavour is developed over 3 months, bandaged in muslin to allow the cheese to breathe.

INGLEWHITE GOATS CHEESE - Made by the Butlers Family at Inglewhite Farm, Beacon Fell, Lancs. The goats milk comes from a couple of miles down the lanes at Sheardley Fold Farm, where Andrew Butler cares for 320 cows and 1000 goats consisting of three breeds Saanen, Toggenburg and Alpine. The milk produces a semi firm continental style cheese