



Silver Wedding Menu

Starters

Caprese salad marinated vine tomatoes and cow's mozzarella with wild rocket leaves, black olives and pesto.

Smoked haddock and salmon fishcakes served with tartare sauce, dressed leaves and a citrus dressing.

Classic prawn cocktail north Atlantic prawns bound in a Marie Rose sauce, with pickled cucumber and buttered brown bread.

Walton Lodge ham hock and caper terrine served with a caramelised red onion chutney and wholemeal toast.

Sautéed wild mushrooms cooked with white wine, garlic and cream served on a sour dough crostini and a micro herb salad.

Soups

Roasted vine tomato and red pepper with basil oil

White onion, celery and rosemary served with a chive crème fraîche

Field mushroom and thyme with herb croutons

Mildly spiced carrot and coriander

Cream of broccoli and stilton

Leek and potato finished with white truffle oil

Pea and mint

Main Course

Loin of Walton Lodge pork served with crackling, goose fat roasted potatoes, apple sauce, seasonal greens and a red wine sauce.

Breast of Derbyshire turkey served with bacon wrapped chipolata, cranberry sauce, goose fat roasted potatoes, seasonal vegetables and a roasting sauce.

Walton Lodge roasted topside of beef served with seasonal vegetables, goose fat roasted potatoes, Yorkshire pudding and a roast red wine sauce.

Seared fillet of salmon with crushed new potatoes, seasonal green vegetables and a white wine and chive cream sauce.

Roast breast of chicken with goose fat roast potatoes, seasonal greens and a red wine and thyme sauce.

Butternut squash and celeriac risotto finished with shaved vegetarian parmesan and rocket leaves.

Desserts

Glazed lemon tart served with a berry compote and Chantilly cream.

Baked vanilla cheesecake with balsamic strawberries and a strawberry coulis.

Dark chocolate torte with a mango and mint salsa and vanilla cream.

Traditional Bakewell tart served with fresh pouring cream.

A selection of Spanish and English cheeses with homemade chutney, celery, grapes and cheese biscuits (£2.50 supplement per person)

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Package menu

We are able to cater for vegetarian and gluten free dietary requirements.

Please ask us if you have any queries or concerns regarding any allergens that may be included in the food