



Gold Menu

Starters

Smoked Scottish salmon with dressed mixed leaves and a herb crème fraîche.

Chicken liver parfait served with a sweet red onion confit and toasted brioche

Marinated tomato and goats cheese tart with 8 year old balsamic vinegar and a roquette and frizee salad.

Orange and thyme marinated king prawns served with a caesar salad garnish and parmesan croutons

Tapas sharing platter served per table and consisting of a selection of traditional and our own Casa tapas dishes.

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

Roast sirloin of Derbyshire beef with goose fat roast potatoes, Yorkshire pudding, seasonal vegetables and a roasting jus.

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

Seared fillets of sea bass with saffron new potatoes, braised fennel, green beans and a tomato and herb cream sauce

Red wine and thyme braised leg of Derbyshire lamb with buttered mash, seasonal vegetables and a redcurrant and rosemary jus.

Roast breast of free range chicken served with roasted new potatoes, wilted green vegetables and a wild

mushroom cream sauce.

Wild mushroom and asparagus risotto served with shaved parmesan, herb salad and black truffle butter

Desserts

Sticky toffee pudding served with a warm toffee sauce and Chantilly cream.

Marbled white and dark chocolate tart served with poached cherries and a cherry syrup.

Lemon and vanilla cheesecake with candied zest, strawberries and a mango coulis.

A red berry and peach salad served with a basil sugar and Cornish clotted cream.

A selection of Spanish and English cheeses with homemade chutney, celery, grapes and cheese biscuits