



Diamond Package

Starters

Pan seared scallops served with fennel and samphire, confit tomatoes and a light citrus and herb dressing.

Carpaccio of Walton Lodge beef fillet with a baby watercress salad, parmesan and a fresh horseradish cream.

Salad of poached lobster with charred asparagus and tomato and tarragon bisque vinaigrette.

Crab spring onion and chilli fishcakes served with a fresh mango and mint salad and a crayfish and herb sauce.

Wild mushroom and broad bean galette with a poached hens egg, herb salad and topped with hollandaise sauce.

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

Herb crusted rack of Derbyshire lamb served with rosemary scented roast new potatoes, baby vegetables and a red wine and thyme sauce.

Fillet of local beef (served medium) with confit vine tomatoes, green beans, herb grilled field mushroom, rich port reduction and béarnaise sauce.

Oven roasted monkfish tail wrapped in Serrano ham, served with a brown shrimp and herb risotto, a champagne cream sauce and wild rocket leaves.

Seared fillet of halibut with boulangere potato, char grilled baby fennel, thyme roasted baby carrots and a light shellfish broth.

Courgette and golden cross goats cheese soufflé served with poached baby pears, candied walnuts a watercress salad and a chive, balsamic and tomato vinaigrette.

Desserts

White chocolate and raspberry crème brulee served with a cranberry and orange biscotti.

Lemon posset with a ginger and lime crumb, tequila granite and an orange salad.

Rich dark chocolate and hazelnut praline tart served with a coffee and brandy syrup and Chantilly cream.

Warm apple and sultana strudel with poached figs, pomegranate syrup and vanilla pod ice cream.

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

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