

BYRON'S FESTIVE LUNCHES

£18.95 For 3 courses
Served from 12:00-3:00pm

STARTERS

Honey glazed ham hock terrine served with a pea puree and rustic wholemeal bread

Roast apple and butternut squash soup (v)

Moules Mariniere served with a warm parmesan bread

Carpaccio of beetroot served with a lemon Dijon sauce, balsamic glaze and dressed with wild rocket (v)

MAIN COURSE

Derbyshire Bronzed Turkey served with a cranberry and chestnut stuffing

Steak and Kidney Pudding with parsnip crisps served with a red wine jus

Salmon en Croute served with a dill and caper sauce

Chestnut mushroom and spinach lasagne with a butternut squash béchamel served with rosemary focaccia (v)

All the above served with a selection of seasonal vegetables and gratin potatoes

DESSERT

Black cherry and apple pie served with a clotted cream ice cream

Chocolate pot with crème fraiche and a clementine syrup

Plum Pudding served with a rum sauce

Raspberry Panna cotta with glazed meringue

Special dietary requirements menu available upon request.

SNOW QUEEN AFTERNOON TEA

Our Snow Queen themed afternoon tea served throughout December is excellent value for money at two for £25 Mon-Wed and £21.95 per person Thurs-Sun.

GERDA'S SELECTION OF FINGER SANDWICHES

Turkey and Cranberry

Smoked salmon with a lemon crème fraiche

Citrus glazed gammon

Mature Cheddar and caramelised red onion (v)

SNOW QUEEN'S SAVOURY SELECTION

Stilton, pear and walnut tartlet (v)

Prawn Cocktail vol au vent

KAI'S SELECTION OF CAKES AND DESSERTS

Homemade cherry scones with blackcurrant jam and clotted cream

Blackberry Kisses - crème patisserie and blackberries encased in a sweet pastry case

Queen's Sceptre - White Chocolate sponge covered in an iced blue fondant

Snowstorm - White chocolate and peppermint mousse

Magic Mirror Muffin with an almond shard

SELECTION OF FINE BLENDS OF TEA AND COFFEES

