



# PEAK EDGE HOTEL

## RED LION RESTAURANT

### CONFERENCE MENUS - SAMPLE MENUS

	DAY 1	DAY 2
SELECTION OF WRAPS OR OPEN SANDWICHES	Mature Cheddar and smoked tomato chutney Hot smoked salmon and dill crème fraiche Honey roasted ham, whole grain mustard and tomato	Mature Cheddar and smoked tomato chutney Hot smoked salmon and dill crème fraiche Honey roasted ham, whole grain mustard and tomato
MAINS AND MEZZE	Packington pork scotch egg Walton Lodge meatballs, tomato and red pepper sauce Cornish hake and salmon fishcakes, citrus aioli Spiced pepper glazed cauliflower, sesame seeds	Derbyshire pork pie, Walton Lodge chutney Lamb koftas, cucumber and mint yoghurt Cajun king prawn, garlic and lemon yoghurt Sundried tomato and mozzarella arancini, olive tapenade
SALADS	Walton Lodge tomato, basil and pesto salad Caesar salad	Giant cous cous, goat's cheese and beetroot salad Tomato, feta and olive, dressed with basil oil
DESSERTS	Chefs selection of petits desserts	Chefs selection of petits desserts

Please inform a member of our team of any specific dietary requirements or allergies. Dishes can be adapted, please ask a member of the team.