





WALTON SUITE – Sample Menu £60pp

Live entertainment from Michael Bublé tribute

STARTERS

Pea and Mint Velouté Dill crème fraiche, pea shoots (V)

Prawn and Crayfish Cocktail Marie rose sauce, cucumber ribbons, tomato salsa, buttered brown bread

Duck Liver Parfait Apple and stem ginger puree, cashew granola, dressed watercress

MAINS

Walton Lodge Sirloin of Beef Goose fat roasted potatoes, braised red cabbage, honey and fennel glazed root vegetables, seasonal greens, Yorkshire pudding, red wine gravy

Pan Roasted Hake Fillet Textures of cauliflower, pressed potato, broccoli velouté, buttered kale (GF)

Spring Vegetable, Feta and Mint Wellington Creamed potatoes, pea purée, roasted root vegetables, white wine sauce (V)

DESSERTS

Blood Orange Tart White chocolate soil, pomegranate, vanilla tuille

> **Chocolate Delice** Textures of raspberry, lemon balm

> Selection of Derbyshire Cheeses Biscuits, Walton Lodge chutney



(V) Vegetarian (GF) Gluten-Free (VG) Vegan

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time. Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.







