

Mother's Day

RED LION RESTAURANT – £75pp

STARTERS

Vine Tomato & Red Lentil Soup (VG) Pepper coulis & chive Pan Seared Scallops Green pea medley, bacon crumb Sautéed Creamy Garlic Mushrooms (V) Rosemary focaccia, parmesan, rocket Prawn & Crayfish Cocktail Marie Rose sauce, cucumber, tomato, buttered brown bread Packington Free Range Chicken Liver Parfait Textures of blackberry, hazelnut crumb, scorched brioche

Walton Lodge Beef Croquette Parsnip purée, watercress

MAINS

Walton Lodge Sirloin of Beef

Roast potatoes, braised red cabbage, root vegetable mash, seasonal greens, yorkshire pudding, red wine gravy

Walton Lodge Braised Shoulder of Lamb Roast potatoes, braised red cabbage, root vegetable mash, seasonal greens, red wine gravy

Packington Free Range Chicken Supreme

Roast potatoes, braised red cabbage, root vegetable mash, seasonal greens, red wine gravy

Pan Fried Seabass Fillet Dauphinoise potato, kale, broccoli velouté

Seafood Linguine Prawns, squid, mussels, cod, chilli, parsley & white wine bisque sauce Roasted Squash, Sage & Pecan Wellington (V)

Creamed potato, butternut purée, sautéed greens, white wine sauce

DESSERTS

Torched Lemon Tart (V) Raspberry textures, whipped clotted cream, granola crumb Seasonal Fruit Crumble

> Crème anglaise, mixed berry compote **Chocolate Delice**

Pistachio & almond crumb, honeycomb, white chocolate mousse

Selection of Derbyshire Cheeses

Biscuits, grapes, celery, Walton Lodge chutney Selection of Ice Creams & Sorbets (VG)

(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.







