

THE PEAK HOTEL

NEW YEAR'S EVE

THREE COURSES - £35

STARTERS

Hand-dived Scottish Scallops & Stornoway Black Pudding

with pea purée and pea shoots

Chicken Liver & Cognac Parfait

with spiced fruit chutney, fresh rocket & toasted focaccia

Sweetcorn & Shallot Velouté

with warm crusty bread & butter (V)

Trio of Melon & Wild Winter Berries

with fresh mint & cointreau syrup (VG, GF)

MAIN COURSE

Roast Highland Venison Haunch

with parsnip & beetroot crisp, redcurrant & a wild winter berry jus (GF)

Pan-seared Chicken Supreme

with crispy prosciutto & a creamy Chanterelle mushroom sauce (GF)

Confit Gressingham Duck Leg

with fresh redcurrants & a rich, sticky plum sauce (GF)

(All above main courses served with duck fat roast potatoes and winter root vegetables)

Roast Pumpkin Risotto

with dressed rocket & toasted pumpkin seeds (VG,GF)

DESSERT

Baileys Cheesecake

with salted caramel ice cream

Winter Berry Meringue Tower

with Chantilly cream, wild berries & a mixed berry coulis

"Death by Chocolate" Brownie

with vanilla bean ice cream & Belgian chocolate sauce

Selection of Derbyshire Cheeses

with assorted biscuits

(vegan dessert available on request)

Please note, we use nuts, fish, egg, shellfish, milk and gluten products within our kitchens and it is impossible to fully guarantee separation of these items in storage, preparation or cooking. Please inform our staff of any food allergies prior to placing your order.

