

# THE PEAK HOTEL

# NEW YEAR'S EVE

THREE COURSES - £38.95

## STARTERS

### **Ox Cheek Croquettes**

with a bone broth reduction and vegetable crisps

### **Sweetcorn & Shallot Velouté**

with warm crusty bread & butter (V, GFo)

### **Smoked Scottish Salmon**

with dill-marinated cucumber, candy stripe beetroot, balsamic & lemon vinaigrette (GF)

### **Cider-Braised Pork Cheek**

with a candied apple and brussell sprout salad (GF)

## MAIN COURSE

### **Roast Highland Venison Haunch**

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

### **Roast Hake**

with samphire in a smokey chorizo & crayfish sauce (GF)

### **Stuffed Chicken**

Gruyère-stuffed chicken breast wrapped in prosciutto with a wild mushroom sauce (GF)

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

### **Caramelised Parsnip & Lentil Wellington**

with roasted baby potatoes and winter root vegetables (VG)

## DESSERT

### **Baileys Cheesecake**

with homemade coffee ice cream

### **Trio of Homemade Icecreams**

in a brandy basket with rossini curls

### **Gingerbread & Butter Pudding**

with crème anglaise

### **Crème Brûlée**

with spiced blueberry compote and shortbread

### **Selection of Derbyshire Cheeses**

with assorted biscuits (+£2 supplement)

*(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.*