

The Peak Hotel

New Years Eve Menu

To start

Cullen skink

With fresh crusty bread

Traditional MacSween haggis

With 'neeps' 'n' 'tatties' and whisky sauce

Winter game pâté

With spiced ale chutney, toasted wholegrain bread and micro herb salad

Goats cheese cannelloni

With sun blushed tomatoes, pesto and parmesan crisp

Main course

Roast highland venison haunch

With roast potatoes, Yorkshire pudding, port jus and winter vegetables

Mushroom and tarragon stuffed chicken

With creamy mash potato, winter vegetables and whisky & mushroom sauce

Butternut squash Wellington

With sautéed baby potatoes, and tomato & red pepper sauce

Pan fried Scottish salmon linguini

With creamy leaks

Desserts

Blueberry and white chocolate crème brûlée

With fresh blueberries

Cranachan

With shortbread

Baked Alaska

With winter berry salad

Cheese and biscuits

A selection of Derbyshire cheeses and biscuits with poached pear and date chutney

Supplement £3

3 courses £35

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