



THE SITWELL ARMS  
HOTEL

# Christmas Day Lunch

Adults: £140 | Under 10's £70 | Under 5's £35

*Prosecco & Canapes on Arrival*

## **STARTERS;**

Lock Fynne Smoke Salmon (GFR)  
*Dressed Atlantic Prawns | Lemon & Chive Crème Fraiche | Baby Leaves | Malted Bloomer*

Dupois Soignon Goats Cheese (GFR)  
*Gran Bosco Parma Ham | Cypressa Olive Salad | Candied Walnuts | Aged Balsamic Pearls | Sourdough  
Crostini*

Wild Mushroom Tart (D)(V)  
*Garlic Infused Cream | Pinenuts | Stilon Crust | Cheese Tuille*

Chicken Liver & Brandy Parfait (GFR)(D)  
*Annise Plum & Apple Chutney | Dressed Leaves | Toasted Sourdough*

## **SOUP COURSE;**

Celeriac, Apple & Hazelnut Soup (GFR)(V)  
*Garlic & Thyme Croutons*

## **MAINS;**

Hand Carved Roast Breast of Derbyshire Turkey (GFR)  
*Kilted Sausage | Sage & Onion Stuffing*

Locally Reared Cannon of Lamb (GFR)  
*Wild Garlic and Rosemary Crust | Lamb Shank Hotpot*

Pan Seared Halibut (GF)  
*Garlic, Safron & White Wine | Mussel & Prawn Velouté*

Roasted Cauliflower (V)(D)(GFR)  
*Cheddar Rarebit & Crumble | Griddled Asparagus & Tender Stem*

*Glazed Carrots | Brussel Sprouts with Bacon & Chestnuts | Honey Roast Parsnips  
Chateau & Duchess Potatoes (D)*

## **DESSERT;**

Belgian Chocolate Fondant (GFR)  
*Vanilla Seed Ice Cream | Dark Chocolate Sauce | Chocolate Soil*

Cherry, Almond & Cognac Christmas Pudding (GFR)(D)  
*Brandy Sauce*

White Chocolate & Passion Fruit Cheesecake (D)  
*Mango & Pineapple Salsa | Chantilly Cream*

Selection of Cheese (GFR)(D)  
*Biscuits | Celery | Grapes | Autumn Fruit Chutney*

*Coffee & Petit Fours*