



THE SITWELL ARMS
HOTEL

Christmas Day Lunch

Adults: £145 | 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