



THE SITWELL ARMS
HOTEL

Christmas Day Lunch

Adults: £130 | Under 10's £65 | Under 5's £35

Prosecco & Canapes on Arrival

STARTERS;

*Scottish Smoked Salmon & Greenland Prawns (GFR)
with Marie Rose Sauce & Brown Bread*

*Ham Hock Terrine (GFR)
with Toasted Sourdough and Golden Beetroot Piccalilli*

*Fried Goats Cheese & Tarragon Crumb (V)
with Baby Leaves - Raspberry Compote - Pomegranate Vinaigrette*

*Baked Wild Mushrooms (V, VGR)
with Stilton Crust - Warm Ciabatta*

SOUP COURSE;

*Butternut Squash & Roasted Red Pepper Soup (V, GFR)
with Garlic & Thyme Croutons*

MAINS;

*Roast Breast of Derbyshire Turkey (GFR)
with Kilted Sausage and Sage & Onion Stuffing*

*Pan Fried Locally Reared Fillet Steak (GFR)
with Red Wine, Mushroom & Pancetta Sauce*

*Fillet of Dover Sole (GF)
with Garlic & White Wine ~ Mussel & Prawn Velouté*

*Baked Courgette, Ratatouille & Cheddar Crumble (V, VGR)
with Lentil, Soya Bean & Asparagus Fricassee*

*All served with Glazed Carrots, Brussel Sprouts with Bacon & Chestnuts,
Honey Roast Parsnips, Chateau & Duchess Potatoes*

DESSERT;

*Warm Chocolate Fondant (GFR)
with Vanilla Ice Cream ~ Belgian Dark Chocolate Sauce*

*Traditional Christmas Pudding (GFR)
with Brandy Sauce*

*Selection of Cheese
with Biscuits, Celery, Grapes and Chutney (GFR)*

*Lemon Curd Cheesecake
with White Chocolate Soil ~ Raspberry Sorbet ~ Chantilly Cream*

Coffee & Petit Fours