



## NEW YEAR'S DAY LUNCH

### DEVILLED BUTTERNUT SQUASH SOUP

Coconut cream, sticky seeds, focaccia

### CREEDY CARVER DUCK PARFAIT

Duck prosciutto, cherry and port chutney, hazelnut granola

### BEEETROOT & GIN CURED OCEAN TROUT

Malt and buckwheat blinis, pickled red onion, caviar crème fraiche

### GRUMPY FARMERS GOATS CHEESE CROTON

Picked Scottish girolles, walnut pesto, baby beetroots



### ROAST SIRLOIN OF DERBYSHIRE BEEF

Yorkshire pudding, beef dripping potatoes, watercress purée,  
Callow Hall honeyed parsnips, sautéed brussels and chestnuts

### CONFIT SHOULDER OF DERBYSHIRE LAMB

Pomme Anna, pea and mint purée, roasted vine tomatoes

### CALLOW HALL FISH PIE

Monkfish, smoked haddock, prawns, scallops, saffron mash

### HARISSA, SWEET POTATO, CHICKPEA TAGINE

Toasted almonds, lemon and herb couscous, pitta bread



### WHITE CHOCOLATE CRÈME BRULÉE

Cinnamon shortbread

### SPICED PLUM CRUMBLE

Granola crust, crème anglaise

### BULLION DARK CHOCOLATE DELICE

Raspberry, pistachio

### BRITISH CHEESE BOARD

Tunworth, Rutland Red, Dovedale Blue, Sage Derby  
homemade crackers, fig chutney, celery and grapes

3 course ~ £70 pp

### WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and source the best of British.

Your wellbeing is important to us, so please speak with a member of  
our team about allergens / dietary requirements.