

WILDHIVE CHRISTMAS PARTY MENU



to start

BEETROOT & GIN CURED OCEAN TROUT

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

CREEDY CARVER DUCK PARFAIT

Duck prosciutto, cherry & port chutney, hazelnut granola

ROASTED JERUSALEM ARTICHOKE SOUP

Black garlic and thyme focaccia

FORAGED MUSHROOM ARANCINI

Dovedale blue, watercress, truffle oil



to follow

SLOW COOKED NORFOLK TURKEY

Bacon, cherry, pecan stuffing, pigs in blankets, beef dripping potatoes,
Callow Hall honeyed parsnips, sautéed brussels and chestnuts

DERBYSHIRE FILLET OF BEEF WELLINGTON

Purple cauliflower, Dovedale blue, spinach, truffle madeira jus

PAN FRIED FILLET OF SEA BASS

Shellfish risotto, crispy calamari, sea veg

CELERIAC, HORN OF PLENTY AND HAZELNUT WELLINGTON

Hasselback potatoes, sautéed sprouts and chestnuts



sweets

CLASSIC CHRISTMAS PUDDING

Eggnog ice cream, brandy custard

SLICE OF YULE LOG

Cinnamon ice cream, boozy cherries

PLANT BASED BAKEWELL TART

Raspberry, almond, vanilla ice cream

LEMON MERINGUE TART

Raspberry cider sorbet

2 courses £50 / £3 courses £60

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.

We hope you enjoyed our food and service. We add a discretionary 12.5% service charge to your bill but if you are not happy please don't pay it but do let us know if there is anything we can do better.

