



CHRISTMAS DAY LUNCH

CANAPÉS

Mulled wine cured sea trout, black treacle bread, smoked crème fraîche (D SUL F G E)

Salt baked beetroot and fig balsamic tart, Doddington's cheese custard (D G E SUL)

Treacle glazed Packington pork belly, kumquat & chilli marmalade

TO START

ISLE OF SKYE SCALLOPS

Romesco cauliflower, Cobble Lane coppa, hazelnut & prezel streusel (SH-CR TN G D)

JERUSALEM ARTICHOKE VELOUTÉ

Hen of the woods ravioli, pumpkin oil (D G E C)

CALKE ABBEY VENISON CARPACCIO

Baby beetroot, celeriac remoulade, Sussex truffle (E M C SUL)

MARY BUTTON'S DOVEDALE BLUE 'CRACKER'

Jersey black butter, port-soaked grapes, pickled walnut ketchup (G TN C SUL)

TO FOLLOW

DALTONS FARM ROAST TURKEY

White raisin & game stuffing, spiced bread sauce, pistachio & chicken skin crumble, roasting juices

(TN G D C)

FILLET OF DERBYSHIRE BEEF

Sprout tops, bone marrow onions, oxtail pithivier, horseradish velouté (G E D C SUL)

PAN FRIED CORNISH HALIBUT

Brown crab gnocchi, foraged sea vegetables, Simpsons cuvée & caviar sauce (G F E SUL D C SH-CR)

CELERIAC STEAK ROSSINI

Chestnut & truffle loaf, fig compote, fake fois gras, vegan Madeira jus (TN G SOY C SS)

All served with goose fat potatoes, brussel sprouts with chestnuts and pancetta, mulled red cabbage, honey & mustard glazed pigs in blankets

PALATE CLEANSER

Somerset Pomona sorbet, spiced Alfie's apple granita (SUL)

TO FINISH

FIGGY PUDDING BAKED ALASKA

Sherry ice cream, Earl Grey soaked prunes (E D G SUL)

VEGAN PUMPKIN & BULLION CHOCOLATE YULE LOG

Candied ginger ice cream (SOY)

MULLED PEAR PARFAIT

Dacquoise sponge, pistachio Ferrero Rocher (D TN E)

PANETTONE & CLEMENTINE TRIFLE

Amaretto zabaglione, almond biscotti crumb (G D SUL TN E)

BRITISH CHEESE BOARD

(£15 supplement for additional course)

A selection of 3 cheeses paired with fig and grape chutney, Yorkshire plum & ginger Brack cake, rosemary seed crackers, celery truffle honey (G E PN D TN C SS SUL)

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, please speak with our team about allergens / dietary requirements.

ALLERGENS

Some dishes can be adapted, please ask

G gluten SH shellfish E eggs F fish PN peanuts SOY soya D cows milk/lactose TN tree nuts C celery M mustard SS sesame seeds SUL sulphites L lupin MOL mollusc