



CHRISTMAS EVE MENU

to start

PINT OF PRAWNS

Lobster Marie Rose, guacamole, sweet chilli focaccia, tempura king prawns (SH-CR G E F)

CALKE ABBEY VENISON CARPACCIO

Poached pear William, celeriac remoulade, English truffle, Wildhive honey (C E M SUL)

CRASTER NATURAL SMOKED HADDOCK PASTIES

3 corned leeks, sea buckthorn, caper dressing (F SUL E G D)

MELTED DRIFTWOOD GOATS CHEESE

Whiskey soda bread, veggie haggis koftas (D G C SUL E)

CUTTLEFISH SATAY

Sambal ketchup, grilled pak choi, chilli peanut crumb (SH-MOL PN SOY F)



to follow

DERBYSHIRE FILLET OF BEEF WELLINGTON

Lion's Mane mushroom, truffle turnip mash, bone marrow red wine jus (D G C)

SPICED LOCAL PHEASANT

Shetland black gratin, celeriac purée, leg croquette, fig jam (G E D C)

PAN FRIED CORNISH HAKE

Isle of Wight black garlic polenta, crispy sprats, black mustard leaf, oxtail jus (M F G C D SUL)

GARDEN TURNIP & ENGLISH TRUFFLE TARTIFLETTE

Baron Bigod, chicory, crusty bread & cornichon salad (D G SUL M)

SCOTTISH SALMON AND KING PRAWN SKEWERS

Sumac spice, chickpea purée, burnt lemon (SH-CR SS SUL F)



sweets

GASCON MESS

Agen prunes, The Norfolk PX cream, mixed spice, meringue (SUL E D)

BULLION DARK CHOCOLATE SAMBUSA

Blood orange, cinnamon sugar (D E G)

DARK CHOCOLATE YULE LOG

Grand Marnier ice cream, pistachio mousse (SUL G D TN E)

PLANT BASED STICKY TOFFEE PEAR PUDDING

Vegan rum & raisin ice cream (SUL TN G)

CHEESEBOARD

Baron Bigod, Dovedale Blue and Spenwood cheeses paired with fig & grape chutney,
Yorkshire plum & ginger Brack cake, rosemary seed crackers, celery truffle honey (G E PN D TN C SS SUL)

£3 courses £90

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

We hope you enjoyed our food and service. We add a discretionary 10% service charge that goes directly to the team,
if you are not happy please don't pay it, but do let us know if there is anything we can do better.