



The Dovecote Restaurant

The Sacheverell Suite

MOTHERING SUNDAY MENU

18th March 2012

Starters

Oriental style crispy duck, watercress and spring onion salad


▼ Shallot soup, mustard cream

Ham hock terrine, potato cake, poached egg, hollandaise sauce


▼ Compressed melon, basil dressing

Confit of salmon, cucumber salad, crème fraiche, toasted ciabatta

Main Course

Roast sirloin of Derbyshire beef, Yorkshire pudding and gravy 

Fennel rubbed rack of local pork, caramelised apples 

Pan fried breast of chicken, spring onion and smoked bacon mash,  cider and sage cream sauce

Derbyshire lamb shank, roasted garlic mash, redcurrant sauce 

Pan roasted Gilthead bream, crushed potatoes, brown shrimp and butter sauce

▼ Goats cheese and thyme en croute, roasted vegetables, red wine reduction

All main courses accompanied by seasonal potatoes and vegetables

Puddings

A selection of homemade hot and cold puddings

▼ A selection of British cheeses served with assorted crackers, grapes and celery 

Coffees

Freshly brewed coffee and mints

£27.45* per person - under 12 years **£13.75**

Inclusive of VAT

*Price includes a gift for all mothers

Our host and chef are willing and able to help with any special dietary requirements

Dishes may be cooked plainly and without sauces if required

Dishes may contain nuts and seeds

This menu is served from 12.00 noon until 4.30pm and from 6.30pm until 9.00pm



The Derbyshire flag features a green cross on a blue background. These colours were chosen to represent Derbyshire's green countryside and its rivers and reservoirs. In the centre of the flag is a Tudor rose which has been the county badge since the 1470s. The rose is gold in colour to differentiate from the emblems of Yorkshire and Lancashire; it is also supposed to symbolize quality.