

The Pavilion Suite

MOTHERING SUNDAY

CARVERY MENU

18th March 2012

Starters

▼ Shallot soup, mustard cream


Chicken liver parfait, red onion marmalade, toasted sour dough


▼ Compressed cantaloupe and galia melon, pineapple sorbet, lime and ginger syrup


Bolsover smoked salmon, pickled cucumber, dill dressing 

Main Course

Carvery to include:

Honey roasted loin of local pork, pork and orange stuffing, gravy 

Roast sirloin of Derbyshire beef, Yorkshire pudding, gravy 

Roasted leg of Derbyshire lamb, rosemary and thyme gravy 

Sea trout en crouete, crushed new potatoes, lemon, shallot and cream sauce, watercress salad

▼ Roasted red pepper, onion and mozzarella tart, spinach purée

All main courses accompanied by seasonal potatoes and vegetables

Puddings

Fresh Fruit Salad

Chocolate and praline torte with double cream

Mixed berry and vanilla roulade with double cream

White chocolate and whiskey bread and butter pudding with double cream

Lemon meringue pie with double cream

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

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



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.