CHRISTMAS DAY

@THE PATTENMAKERS ARMS

Set menu: **£85** Kids price: **£55**

STARTERS

Prawn & Crayfish Cocktail
Served on a bed of crispy lettuce, served with marie rose sauce and whole wheat brown bread.
(gf on request)

Duck, Liver & Pork Pate (gf on request)
On toasted sourdough with a side of apple chutney.

Shiny Med Platter (vg) (gf on request)
Hummus, avocado, pomegranate, olives and mixed leaves.

Parsnip & Apple Soup
(vg) (gf on request)
Paired with toasted sourdough and butter.

MAINS

XMAS DINNER ROASTS:

Norfolk Bronze Turkey (gf on request)

Vegan Truffle 'Turkey' (vg)

Trimmings include sage and onion stuffing, pigs in blankets, crispy roast potatoes, glazed carrots, brussels sprouts, french beans and gravy. **(vg to match)**

Derbyshire Beef Wellington
With crispy french potato pavé, creamy mash, glazed carrots, brussels sprouts, french beans and a rich gravy.

Pan Seared Halibut (gf on request)
Served with herby roasted new potatoes, tender broccoli and champagne chives velouté sauce.

Butternut Squash and Lentil Wellington (vg)
With crispy roast potatoes, creamy mash, glazed carrots, brussels sprouts, french beans and a rich veg gravy.

DESSERTS

Classic Christmas Pudding
Elevated with brandy sauce.

Praline Chocolate Brownie (vg)(gf)
Served with vegan ice cream.

Pistachio Cheesecake (gf on request)
Served with a berry compote.

Baileys Crème Brûlée (gf on request)
Finished with a chocolate wafer roll

A Selection of Derbyshire Cheeses
Accompanied with crackers and apple chutney.

vegetarian **(v)** vegan **(vg)** gluten-free **(gf)**