Tyzack's Bar & Bistro

2 Courses £26.00/ 3 Courses £30.00

Bookings must be made in advance: 01246 590323

Between 12:30pm & 2pm

December 4th, 5th, 11th, 12th, 18th & 19th.

£10.00 deposit per person required

To Start

Soup of the Day (V, VG) served with crusty bread & butter

Classic Prawn Cocktail (GF) served with iceberg lettuce, Marie Rose sauce, granary bread & a lemon wedge

Duck & Orange Parfait (GF) served with lightly toasted sourdough bread, rocket & festive chutney

Main Course

Hand Carved Free-Range Derbyshire Turkey Breast

Served with goose fat roasted potatoes, creamy mash, seasonal vegetables, "pigs" in blankets, sage & onion sausage stuffing & traditional roasting gravy

Oven Roasted Salmon Fillet (GF)

Served with roasted potatoes, creamy mash, seasonal vegetables & lemon butter cream sauce

"Chickmas Burger"

Free-range chicken breast, topped with sage & onion sausage stuffing, crispy streaky bacon & cranberry sauce on a lightly toasted brioche bun.

Served with goose fat roast potatoes & "pigs" in blankets

Winter Garden Wellington (V.VG)

A festive medley of seasoned winter vegetables, encased in vegan golden puff pastry.

Served with garlic & rosemary parmentier potatoes

To Finish

Traditional Christmas Pudding (V/VG)

Served with brandy sauce

Trio of Desserts; Winter Cheesecake, Chocolate Christmas Trifle & Raspberry & White Chocolate Mousse

Cheeseboard & Biscuits*

*£5.00 supplement)