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## Sample Christmas Day

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Potato bread and whipped chestnut butter

### Starters

#### **Wild mushroom and white truffle velouté**

With pickled mushrooms, crème fraiche and toasted chestnuts

#### **Goat's cheese crottin**

With honey roasted fig and beetroot salad, pomegranate and balsamic vinaigrette

#### **Pressed terrine of corn-fed chicken and guinea fowl**

Spiced apricot and pistachio chutney and toasted brioche

#### **Smoked haddock fishcakes**

Free range poached egg, tartar hollandaise

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### Mains

#### **Wild mushroom, spinach and chestnut wellington**

With maple roasted parsnips, pan roast brussels sprouts and white truffle sauce

#### **12 hour braised and rolled feather blade of beef bourguignon**

Charred carrots, horseradish creamed potatoes crisp pancetta

#### **Herb and butter roasted turkey crown**

Sage, onion and cranberry stuffing, pigs in blankets, seasonal vegetables, pancetta sprouts, thyme roasted potatoes

#### **Derbyshire Beef wellington**

Seared beef fillet wrapped in mushroom duxell, pancakes puffed pastry with red wine jus

#### **Whole roasted lemon sole**

Caper, apple & brown shrimp salsa

*All served with potatoes and seasonal vegetable's*

**Pre dessert**

Champagne & lemon sorbet

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**Dessert**

**Mulled wine poached pear**

Vanilla crème fresh, crispy flapjack

**Apple and blackberry frangipane tart,**

Vanilla custard

**Traditional Christmas pudding**

With rum sauce, brandy butter, red currants

**Classic sherry trifle**

Mascarpone cream, mulled red fruits and almond brittle biscuits

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**Christmas tipples & mince pies**

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**£97.50**

**A pre-order and full payment are required at time of booking.**

**If you have any food allergies, please speak with a member of our staff. However, a dish may not contain a specific allergen, but due to the wide range of ingredients and produce we use in our kitchen we are unable to guarantee the absence of any traces of the allergen.**

THE  
Izaak Walton  
COUNTRY HOUSE  
HOTEL

# *The Haddon Restaurant*

*Surrounded by the charm England's first National Park*

We, the chefs at The Izaak Walton Country House Hotel, take great pride in preparing and cooking all of our food in the kitchen, with passion and flare. Our aim is to focus on tasty seasonal menus, created and presented by sourcing from the highest quality fresh produce from the best local and British farms.

