
Sample New Year's Eve

Champagne & Canapes on arrival

Starters

Roast onion consommé

roast onion puree, charred roscoff onions, leek ash, onion jam

Butter roast scallop

champagne sauce, caviar, seaweed

Ox cheek

stout glaze, Crispy oyster, Oyster emulsion, Wood sorrel

Mains

Derbyshire beef wellington

horseradish mash, salt baked heritage carrots, red wine jus

Spiced duck breast

Duck leg ragout tart, Dukka, Lacto fermented plum sauce

Masala cauliflower

Pickled capers, fried chickpeas, Lime pickle gel, Crispy dukka

Trout

Braised chicory, Bisque foam, Lemon gel, White crab, Dill oil

Pre dessert

Yuzu sorbet, cranberry compote, burnt meringue

Dessert

Treacle tart

Brown butter brioche, tangerine marmalade, brown butter ice cream, toasted hazelnuts

Sticky toffee, apple & date

Poached apple, cinnamon nut crumble, butterscotch, custard ice cream

Chocolate delice

Dark chocolate, coffee mousse, coffee ice cream, tempered chocolate

Tea, coffee & festive treat

£97.50

A pre-order and full payment is 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.

