

Boxing Day Luncheon

Served in the Dovedale Suite 12.30-4pm

Leek and potato soup with a warm petit pain
Trio of melon fans, fruit coulis
and berry compote
Homemade chicken liver parfait, ale chutney
and Scottish oatcake

Roast silverside of beef
Honey glazed gammon
Roast loin of pork

Served with a selection of vegetables,
potatoes and yorkshire pudding

Poached salmon

with white wine, dill and prawn sauce
Traditional vegetable nut roast

Christmas pudding & brandy sauce

Triple chocolate indulgent fudge cake

Rhubarb and apple crumble

Belgian waffle stack,

Caramel sauce and ice cream

Two Courses £14.50

Three Courses £22.50

Children's Carvery and Ice cream £9.95

New Year's Eve Dinner

7.00 for 7:30pm

A welcoming glass of bucks fizz or Prosecco
accompanied by chefs selection of homemade canapes

"Confit"

Gressingham Duck leg, partridge faggot,
Seville pear marmalade, asparagus spear

"Fume"

Our selection of smoked fish, salmon ribbon, mackerel quinine,
trout roulade, cucumber relish & lambs leaf

"Potage"

Honey roasted parsnip soup,
spiced sabayon and parsnip snippets

"Rossini"

Prime English fillet, liver parfait crouete, turned portabello
mushroom, medeira & truffle infused demi glaze.

"Thermidor"

Fresh half of lobster, pan seared shallots, cream garlic,
gruyere cheese, tempura king prawns,
sweet chilli jam and deep fried scallions

"Legumes"

Saute of shitake mushrooms & geroles, braisd fennel, quinoa
timbale, calvados jus, apple gallettes

All served with pommes dauphinoise & a medley of baby
vegetables

"Forestierre"

Blackcurrant teardrop cheesecake, blackcurrant sorbet brandy
snap, kirsch syrup, white chocolate shard

"Fromage"

A selection of English & continental cheeses, grape jelly, celery
curls, russet apple & scotch oatcakes

Freshly brewed filter coffee & macaroons

£49.95

Bentley Brook Inn Festive Menu 2018

Pre-Bookings Only

Bentley Brook Inn

Fenny Bentley

Ashbourne

Derbyshire

DE6 1LF

01335 350278

all@bentleybrookinn.co.uk

Pre - Christmas Lunch Menu

(Served Monday - Saturday 12 - 4pm)

12pm - 4pm

Leek and potato soup with

Julienne of crispy leeks

Trio of melons with fruit coulis,

Berry compote

Prawn and crayfish red rhodesia cup,

Lemon and lime mayonnaise

Roast Derbyshire turkey, sage and onion

Stuffing, bacon and chipolata roll,

meat juice gravy

Roast silverside of beef,

Homemade Yorkshire pudding

Fillet of salmon,

White wine and dill cream

Mediterranean vegetable fricasse,

Served with wild rice timbale

Christmas pudding and brandy sauce

Winter berry pavlova & raspberry coulis

Mandarin teardrop cheesecake

Two Courses £15.95

Three Courses £18.95

Pre - Christmas Dinner Menu

(Served Monday - Saturday 5pm - 8pm)

Roast sweet potato & butternut squash soup.

Served with a baked petit pain

Sauté of button mushrooms in stilton cream,
served on toasted brioche with parmesan flakes

Guinea fowl and ham hock terrine,
fresh figs and raisin ale chutney

Smoked salmon & cream cheese roulade,
prawn & cucumber salad, paprika marie rose

Pauplette of Turkey stuffed with chestnut & sage
seasoning wrapped in smoked bacon

Slow braised lamb shank,
cranberry, orange and minted gravy

Festive venison & Red wine Pie

Local reared venison and merlot encased in a
shortcrust pastry, red wine gravy

Herb seared fillet of salmon with a chardonnay,
prawn and grape cream sauce

Goats cheese and spinach tartlet served with
vegetable ratatouille

Christmas pudding and brandy sauce
mandarin cheesecake, blood orange syrup
& honeycomb ice cream

Black cherry bakewell & chantilly cream

A platter of continental cheese
with celery & biscuits (+ £1.50)

Coffee & Mince Pies £24.95

Saturday 15th December
Party Night £29.95

Christmas Day Luncheon

Roasted red pepper & vine tomato soup

Cod and prawn fishcake, pickled cucumber and
radish salad, lemon creme fraiche

Guinea fowl and ham hock terrine,
fresh figs and raisin ale chutney

Rosette of smoked salmon and king prawns with
citrus glazed vinaigrette and avocado pear

Derbyshire turkey and honey glazed ham,
chestnut seasoning, bacon and chipolata roll,
meat juice gravy

Roast sirloin of English beef, Yorkshire pudding
and red wine gravy

Supreme of barbary duck breast, pok choi, plum
sauce and braised red plum gallettes

Pan seared sea bass fillets, garlic, shallots,
prosecco cream sauce

Goats cheese & spinach tartlet
with courgette Provençal

Christmas pudding & brandy sauce

Trio of profiteroles: Raspberry & white
chocolate ripple, Bailey's cream & salted
caramel double chocolate mousse

Mandarin cheesecake, blood orange syrup
& honeycomb ice cream

Platter of English & continental cheeses

Coffee & mince pies with rum butter

£57.95