

## FESTIVE AFTERNOON TEA

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Selection of sandwiches - turkey and cranberry, smoked salmon with mustard and crème fraîche, cucumber and fresh mint

Cinnamon and tangerine fruit scones  
Iced stollen  
Mulled berry Eton mess shot  
Baked coconut macaroons  
Mini dark chocolate tartlet

Served with Heavenly coffee or Taylors of Harrogate tea selections

£16.95 per person

Prosecco Afternoon Tea  
£21.95 per person

## BOXING DAY BUFFET

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Artisan breads  
Mixed leaf  
Honey glazed gammon  
Steak and ale pie  
Whole dressed salmon  
Brie, cranberry and walnut parcels  
Selection of cold cuts and cheeses  
Homemade chutneys and sauces  
Buttered new potatoes  
Red cabbage and apple slaw  
House pasta salad  
Chocolate orange roulade  
Classic strawberry sherry trifle

£19.95 per person

## A MAGICAL CHRISTMAS MEAL EXPERIENCE

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### NOW TAKING BOOKINGS

Telephone 01629 258 018  
or visit [www.orangeryrestaurantstelphins.co.uk](http://www.orangeryrestaurantstelphins.co.uk)

Our gift cards make a perfect present for family and friends.  
Ask a member of staff for details.

### TERMS AND CONDITIONS

Christmas festive menu is available Monday to Saturday, excluding Sunday, throughout December. A £15 non-refundable deposit is required to secure your booking. All bookings are held provisionally and a 50% deposit is required on Christmas booking at time of confirmation. Menu choices are to be received no later than seven days prior to your booking date and full deposit is required by 1st December. Bookings where monies are not received will be released back to the restaurant for resale. All monies paid are non-refundable. A restaurant booking is required and is subject to availability.

Please advise our staff of any allergies or special dietary requirements.  
We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

### The Orangery at St Elphin's Park

Audley St Elphin's Park  
Dale Road South  
Darley Dale  
Matlock  
DE4 2RH

01629 258 018

[info@orangeryrestaurantstelphins.co.uk](mailto:info@orangeryrestaurantstelphins.co.uk)  
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CM.07.17

# CHRISTMAS MENU



THE  
ORANGERY  
at St Elphin's Park



# CHRISTMAS FESTIVE MENU

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Monday to Saturday throughout December

## STARTERS

Wild mushroom & celeriac soup with hazelnut cream and flaked sea salt

Confit duck and orange clementine terrine with artichoke puree, pickled raisons, rye toast and dressed herb salad

Prawn cocktail with thousand island sauce, granary bread, caper salad and smoked paprika

Panko crushed garlic mushrooms with aioli dressed leaf and ruby balsamic dressing

## MAINS

Steam roasted crown of Derbyshire turkey, carved in the restaurant with leg meat, cranberry & chestnut stuffing, pork & leek chipolatas wrapped in pancetta, cranberry basket, herb roasted potatoes and rich pan juice gravy

Pan seared seabass with potato rosti, horseradish butter & fried samphire

Braised Derbyshire beef, mini Yorkshire pudding, mustard mash and red wine & onion gravy

Pan fried goats cheese and bean cassoulet, pesto and warm focaccia, carrots, sprouts, parsnips and red cabbage

## DESSERTS

Cinnamon spiced pavlova with warm mulled berry and lemon sherbet

White chocolate & passion fruit cheesecake with fruit coulis and white chocolate snow

Vanilla bean and Baileys ice cream

2 courses £20 per person    3 courses £25 per person

# CHRISTMAS DAY MENU

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## STARTERS

King prawn & poached lobster salad with bloody Mary sauce, pickled cucumber, gem leaf and buttered rye bread

Set fruit, vodka & basil terrine with champagne sorbet, lemon balm & apple blossom leaf

Traditional scotch broth with cheese and rosemary en croute

Red berry espresso with elderflower granita

## MAINS

Steam roasted crown of Derbyshire turkey, carved in the restaurant with leg meat, cranberry & chestnut stuffing, pork & leek chipolatas wrapped in pancetta, cranberry basket, herb roasted potatoes and rich pan juice gravy

Fillet steak crostini with onion tuile, duchess potatoes, mini croutons and beef jus

Butternut squash & sultana nut roast with black garlic, tomato gravy and herb gratin

Salmon en croute with smoked salmon sauce, vierge pesto, parsley mash & cheese crisp

## DESSERTS

Richard's special Christmas pudding, soaked in whisky with whisky buttercream and a warm lemon & cinnamon sabayon

Chocolate & salted caramel tart with "After 8" ice cream

Banana mille feuille, custard cream, butterscotch sauce, rum & raison fudge and praline brittle

Selection of cheeses - sage Derby, Rachel & Cropwell Stilton with toasted brioche, chutney & water crackers

Finish with tea or coffee and homemade mince pies

4 courses £65 per person