

Dinner Menu

Sweet Tomato with Basil Oil Soup (V, VG options)

A creamy sweet tomato soup with swirls of basil oil and served with toasted cheese croutes

Feta Cheese and Sun Dried Tomato Tartlet (V, VG options)

A home made shortcrust pastry tartlet with a feta cheese, sun dried tomato and tarragon filling served with a spicy tomato salsa and assorted leaves drizzled with Derbyshire rapeseed dressing

Bruschetta with Mozzarella Cheese and Home Smoked Chicken (V option available)

A toasted bruschetta topped with slices of mozzarella cheese, a drizzle of red onion and chive dressing, topped with curls of home smoked chicken, finished with a rocket and olive tossed saladette

Home Made Chicken Liver Parfait (V, VG Mushroom Parfait)

Home made smooth chicken liver parfait served with wafer thin melba toast & Butler's home made date chutney, finished with tossed rocket leaves drizzled with a balsamic glaze

Potato & Leek Soup (V)

A creamy potato & leek soup topped with fresh herbs and served with a chunk of baguette & butter

Halloumi and Honey Sesame Seed Ciabatta Saladette (Vegan option available with vegan feta)

A saladette of rocket and finely cut red onion on sliced vine tomatoes with cracked pepper, tossed with grilled halloumi with honey & sesame seeds, drizzled with a light lemon dressing

Feta Cheese & Crisp Onion Saladette (Vegan option available)

Crumbled feta cheese on summer leaves, drizzled with an orange, honey & sesame seed dressing, wafer croutes & crisp onions

Derbyshire Carsington Trout (GF)

A terrine of smoked Carsington trout with fillet of trout & a wholegrain mustard sauce, served on asparagus with tossed rocket leaves with feta cheese & green pesto, bruschetta croutes

Smoked Derbyshire Trout Fish Cake

Home made smoked trout fish cake with dill, served on a creme fraiche, cucumber and mint sauce, finished with a tossed ruby leaf & little gem salad with red onion, with a drizzle of basil oil

Main Course

Braised Beef (GF)

Braised slices of tender beef cooked with shallots, smoked bacon and mushrooms, with a burgundy red wine stock

Braised Rump of Beef (GF)

Braised rump of beef in a creamy peppercorn sauce

Filled Chicken Breast (GF)

Chicken breast filled with cream cheese & chives, wrapped with Serrano ham, carved and served onto a creamy mushroom sauce

Pan Fried Fillet of Derbyshire Rod Caught Trout (GF)

Fillet of Carsington trout pan fried with dill, finished on sautéed mushrooms and curly kale surrounded with a saffron and lentil creamy stock sauce

Pan Fried Fillet of Seabass (GF)

Oven roasted seabass with plum cherry tomatoes, served on smoked haddock chowder

Braised Venison with Wild Mushrooms (seasonal - please check) (GF)

Slices of braised haunch of venison cooked with shallots and smoked bacon, in a rich stock wine sauce, topped with sautéed wild mushrooms and celeriac puree

Home made 'filled to brim' Chicken & Mushroom Pie (OR Roast Vegetable Pie for V, VG option) (can be a GF option)

An individual home made shortcrust pastry pie filled to the brim with chunks of tender chicken breast & mushrooms, with a creamy mushroom stock sauce

Traditional Roast Beef (minimum 15 guests) (GF option)

Tender slices of roast beef served with our own home made large ale Yorkshire puddings, thyme roasted potatoes & a rich gravy stock sauce

Roast Chicken Breast (GF)

Roast chicken breast, carved and served with our own home made large Yorkshire pudding, sage stuffing, roast potatoes & gravy sauce

Loin of Pork (GF)

Loin of pork in a creamy Dijon mustard & tarragon white wine sauce, served on creamed leeks

Traditional Roast Turkey (minimum 15 guests) (GF)

Tender slices of roast turkey, traditionally served with thyme roasted potatoes, sage stuffing, sausage meat & a rich stock gravy sauce

Butlers Butter Chicken Curry

Chunks of chicken in creamy butter curry sauce, traditionally served with rice, nan, poppadom & mango chutney

Filled Roast Aubergine (V, VG options)

An aubergine filled with a mixed beans and couscous topped with feta cheese, roasted and finished with a clear lentil stock sauce

Vegetable Wellington (V, VG options)

'Vegetable Wellington' filled with sweet potato, leeks, spinach & chestnut, surrounded with a clear lentil stock sauce

Stuffed Half Pepper (V, VG options)

A little tagliatelle sautéed with mushrooms, mustard & cream, filled in a half pepper, oven roasted with mature cheddar cheese & finished on a spicy tomato jus

All the above main courses are served with a selection of seasonal vegetables & a potato dish

Homemade Desserts

Belgium Chocolate Torte (can be a vegan option)

A home made rich Belgium chocolate torte, served on swirls of berry coulis, garnished with berries & fresh garden mint

Marmalade Bread & Butter Pudding

A home made creamy bread & butter pudding served with vanilla sauce & garnished with berries & mint

Citrus Cheesecake (can be a vegan option)

A home made light creamy citrus cheesecake on an biscuit base, finished with swirls of berry sauce and a refreshing crème fraiche, garnished with fresh garden mint

Vanilla Pod Crème Brulee

A creamy, light vanilla pod crème brulee with a crisp burnt sugar lid, served with a tuile biscuit, topped with a curl of dark Belgium chocolate mousse

Berry Cheesecake (can be a vegan option)

A home made light summer berry cheesecake on an amaretto biscuit base, finished with swirls of berry sauce and a refreshing crème fraiche, garnished with fresh garden mint

Derbyshire Bakewell Tart

A classic warm Derbyshire Bakewell tart, served with 'real custard'