

FINE DINING

5 Course Taster Sample Menu

at Pickfords House, Friargate, Derby

On Arrival

Glass of prosecco

Mini Yorkshire pudding filled a curl of roast beef & horseradish creme

Toasted croute topped with home smoked saddle of venison & home made caramelised red onion chutney

Rye bread topped with home made chicken liver parfait & pepperdew chutney

Home made shortcrust pastry tartlet filled with feta cheese, sun dried tomato & basil

Mini Yorkshire pudding filled with pan fried vegetable sausage with mustard seed & thyme (V)

Toasted croute topped with a mousse of avocado, cream cheese & dill with pepperdews (V)

Rye bread topped with a quenelle of cheese rarebit & a dusting of walnut (V)

(1) Sharing Board to the middle of the tables

A Selection of Artisan Breads served with home made Green & Red pesto with Cornish brie, English smoked cheddar & quenelles of home made smoked mackerel pate or hummus (v)

(2) Potted Derbyshire Pheasant

Finely cut pheasant breast cooked with shallots & wild mushrooms in a creamy white wine sauce with a little tarragon, topped with puff pastry, baked & finished with grilled Derbyshire stilton crisps

Or

Potted Asparagus & Wild Mushrooms (v)

Asparagus cooked with shallots & wild mushrooms in a creamy white wine sauce with a little tarragon, topped with puff pastry, baked & finished with grilled Derbyshire stilton crisps

(3) Carsington Caught Trout Fish Cakes

Finely breaded home smoked trout fish cake with herb leaves, pan fried crispy & finished on rocket leaves with lemon grass & dill in a honey, saffron creme fraiche dressing, swirls of reduced balsamic glaze and Derbyshire lemon infused rapeseed oil oven baked and finished on sautéed oyster mushrooms and a lentil stock sauce

Or

Sun dried tomato, goats cheese & chive Cake ((v)

Finely breaded sun dried tomato & goats cheese cakes, pan fried & finished on rocket leaves with lemon grass & dill in a honey, saffron creme fraiche dressing, swirls of reduced balsamic glaze and Derbyshire lemon infused rapeseed oil

(4) Saddle & Fillet of Lamb

Loin of lamb roasted with a herb crust, carved onto sweet potato puree colcannon, surrounded with a reduced rich red wine stock sauce and a hint of mint, topped with pan fried fillet of lamb wrapped in sage leaves and pancetta served with dauphinoise potatoes, creamed butternut squash and leeks, braised julienne of parsnips, carrots with mustard seed and a little rosemary

Or

Layered Roasted Aubergine Stack (v)

Aubergine layered with mozzarella & thyme roasted vegetables, surrounded with a tomato & lentil herb sauce

(5) Home made Duo of Desserts

Warm individual stem ginger and treacle light sponge pudding drizzled with a marbling of warm caramel & vanilla pod sauce, and a creamy light Belgian chocolate mousse served in a tulip brandy snap basket, garnished with English garden mint and spun sugar

Earl grey Tea & Derbyshire 'Arden' ground coffee

served with home made truffle chocolate