

# Christmas Day Menu

THE  
COCK INN

MUGGINTON

£95pp

## TO BEGIN

PUMPKIN & CHILLI SOUP (GFO)(V)  
tamari & miso pumpkin seeds, lime crème fraîche

DUCK & PORT TERRINE  
toasted pistachios, roasted onion chutney, baked sourdough

CORNISH CRAB CAKE (VEO)(GF)  
avocado crema, heritage tomato, black olive & green bean salad

BEETROOT CARPACCIO (V)  
roasted figs, rocket, crumbled feta, 10 year aged balsamic

## MAINS

A DUO OF DERBYSHIRE FILLET OF BEEF AND SLOW-COOKED SHOULDER (GF)  
cauliflower cheese puree, red wine shallots, dauphinoise potato

ROAST TURKEY BREAST & SLOW COOKED LEG  
apricot & chestnut stuffing, brioche bread sauce, fondant potato, cranberry gravy

PAN FRIED SCOTTISH SALMON (GF)  
fennel marmalade, warm potato & artichoke salad, salmon caviar, saffron & langoustine cream

MUSHROOM, CURLY KALE & SPINACH WELLINGTON (V)  
tarragon & walnut sauce

*\*All served with seasonal vegetables, roasted roots, braised red cabbage, creamy mash & roast potatoes*

## DESSERT

GREEK YOGHURT & LEMON PANNA COTTA (GF)  
raw honey comb, blackcurrant sorbet

CHOCOLATE & POACHED PEAR TART  
sugared pistachios, pistachio ice cream

CHRISTMAS PUDDING  
poached oranges, brandy sauce, marmalade ice cream

SELECTION OF BRITISH CHEESES (GFO)  
quince, celery, roasted onion chutney, crackers

\*\*\*\*\*

HOMEMADE MINCE PIES

v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option  
Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.