

New Years Day Menu

THE
COCK INN
MUGGINTON

£45pp

TO BEGIN

HOMEMADE CELERIAC & APPLE SOUP (GFO)(VE)
celeriac frites, tarragon crème fraîche

SMOKED DUCK BREAST
sweet potato hummus, couscous, crumbled feta, date molasses carrots

PRESSED HAM HOCK & CONFIT CHICKEN TERRINE (GFO)
avocado crema, heritage tomato, black olive & green bean salad

GRILLED GOATS CHEESE BRUSCHETTA (VE) (GFO)
red onion marmalade, rocket pesto, green bean & shallot salad

MAINS

ROASTED RIB OF DERBYSHIRE BEEF (GFO)
garlic & herb château potatoes, creamy mash, Yorkshire pudding, horseradish gravy

POSH FISH & CHIPS
beer battered fillet of turbot, truffled pea puree, triple cooked thick cut chips, creme fraiche tartare sauce

SLOW COOKED GAME SUET PUDDING
braised carrots, creamy mash, rich red wine gravy

ROASTED CORN FED CHICKEN & SLOW COOKED THIGH (GF)
roasted hispi cabbage, creamed spinach & mushrooms, fondant potato

PUMPKIN & SAGE RAVIOLINI (VE)
cheesy butternut squash sauce, parmesan & spinach

PAN FRIED SEA BASS (GF)
yeasted cauliflower puree, sautéed mushrooms, roasted new potatoes, garlic butter

All mains are served with green vegetables & roasted roots

DESSERT

APPLE, PEAR & GOLDEN SYRUP CRUMBLE
porridge oats, homemade vanilla custard

STICKY FIG & CARAMEL PUDDING (GFO)(VE)
orange marmalade ice cream

MINCE PIE CHEESECAKE
honeycomb ice cream

SELECTION OF BRITISH CHEESES (GFO)
red onion marmalade, celery, quince jelly, crackers

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.