

# Bronze Dinner Menus

£39.00 per person, includes chef and serving staff.



**HDK Events**  
*Fun stuff in the countryside*

## Starters

Cream of Mushroom Soup  
with parmesan crisp

or

Chicken Liver Parfait  
Red Onion Marmalade,  
Orange Butter & Toast

## Mains

Oven Baked Beef Lasagna  
Homemade lasagna with layers of pasta, red  
wine beef ragu and a white sauce with a crunchy  
parmesan topping, served with garlic bread and  
mixed salad

or

Pan Roasted Chicken Breast  
Derbyshire chicken breast, creamed potatoes,  
panache of mixed vegetables, pan gravy

or

Spinach & Ricotta Cannelloni  
Cannelloni tubes filled with spinach & ricotta  
cannelloni, topped with a rich tomato and basil  
sauce, served with garlic bread and mixed salad

## Desserts

Chocolate Brownie  
Toffee popcorn with "peak district dairy"  
white chocolate ice-cream

or

Lemon Tart  
With crème fraiche & raspberries

or

Sticky Toffee Pudding  
Butterscotch sauce, "peak district dairy"  
vanilla ice-cream

# Silver Dinner Menus

£49.00 per person, includes chef and serving staff.



**HDK Events**  
*Fun stuff in the countryside*

## Starters

Ham Hock Terrine  
Pickled Cauliflower, Curry oil

or

Salad of Crumbled Goats  
Cheese, Minted Cucumber,  
Cantaloupe Melon & Rocket

## Mains

Slow Braised Beef Cheek  
Colcannon potatoes, buttered seasonal greens,  
heritage root vegetables and port liquor

or

Pressed Leg of Derbyshire Lamb  
Fondant potatoes, candied red cabbage, heritage  
carrots & mint jelly

or

Confit Celeriac Steak  
Heritage carrots, charred cauliflower with a  
tomato & basil dressing (vegan)

## Desserts

Poached Pear in Sherry  
With mascarpone cream

or

Traditional Bakewell Pudding  
vanilla custard

or

Rose Water and Ginger Panna Cotta  
Finished with a caramel tuile

# Gold Dinner Menus

£59.00 per person, includes chef and serving staff.



**HDK Events**  
*Fun stuff in the countryside*

## Starters

Wild Mushrooms and Truffle  
Oil on Toast with garlic &  
tarragon butter finished with a  
soft poached egg

or

Chicken Tarragon and  
Pistachio Terrine with cherry  
tomato chutney

## Mains

Duo of Derbyshire Lamb  
Pomme anna, summer peas, charred broccoli  
or

Roasted Sea-bass Fillet  
Potato & chorizo hash, spinach & lemon oil  
or

Assiette of Chicken  
Crispy skin roasted free range chicken breast, confit  
of thigh, fondant potato, butternut squash,  
kale and chicken gravy

or

Heritage Beetroot and Butternut Squash Pithivier  
With seasonal greens (vegetarian)

## Desserts

Buttermilk & Honey Parfait  
Frozen grapes, honeycomb tullie  
or

Blood Orange Crème Brûlée  
Caramelised blood orange, pistachio  
biscotti  
and

Selection of Derbyshire Cheeses  
Savoury biscuits with chutney & grapes