

White Christmas Ball at Derby Museums

Menu

Baskets of baked bread rolls & butter served to the tables

Starter

Spiced Carrot & Lentil Soup - A creamy carrot soup lightly spiced with chilli, cumin & turmeric with red lentils, finished with a curl of yogurt & fresh chives.

Smoked Salmon, Avocado and Cream Cheese Parcel - A parcel of avocado puree with cream cheese, lemon & dill and a hint of horseradish wrapped with smoked salmon on bruschetta with fine cut leaves & rocket, finished with a drizzle of sweet mustard creme fraiche sauce

Main Course

Traditional Turkey Breast with Sausage meat & Stuffing (Halal Chicken option) - Slices of tender turkey with a rich stock sauce topped with pork sausage and sage stuffing, & rosemary roasted potatoes with a dusting of sea salt

Derbyshire Reservoir Trout with Smoked Haddock Colcannon - Boneless fillet of trout with parsley butter on natural smoked haddock colcannon, wrapped with puff pastry and oven baked, finished on a creamy leek and white wine sauce, with roasted sea salt potatoes

(V) Butternut Squash, Chickpeas, Sweet Potato & Caramelised Onion Pie - A 'filled to the brim' pie with butternut squash, chick peas, sweet potato & caramelised onion, oven baked and finished on a wild mushroom cream sauce

Served to the tables - braised red cabbage, roasted root vegetables with half cut brussel sprouts

Dessert

A 'White Christmas' Pudding - A rich fruit traditional Christmas pudding on swirls of warm vanilla and caramel sauce topped with a curl of rum mousse

White & Dark Chocolate Mousse - A home-made tulip brandy snap basket with a curl of Belgium dark & White creamy chocolate mousse with a dusting of crushed meringue, finished on swirls of spiced winter berry coulis

All menu options can be adapted for any special dietary requirements