



THE  
**KEDLESTON**  
COUNTRY HOUSE

## *Conference Menu*

### **Three Course Set Dinner**

#### *Starters*

##### **Crab and Crayfish Cocktail**

Marie Rose Sauce

##### **Ham Hock, Black Pudding and Pig's Head Terrine**

Apple and Prune Purée, Puffed Pork Skin, Sage Oil

##### **Leek and Potato Soup (v)**

Fresh White or Brown Bread

#### *Main Courses*

##### **Roast Lamb Rump**

Pommes Anna, Minted Pea Purée, Gravy

##### **Roast Salmon Fillet**

Herb Crust, Crushed New Potatoes, Smoked Salmon and Horseradish Sauce

##### **Puy Lentil Cottage Pie**

Horseradish Mash, Seasonal Vegetables, Gravy

#### *Desserts*

##### **Lemon Posset**

Raspberries, Almond Granola

##### **Chocolate Delice**

Salted Caramel, Peanuts, Lime

##### **A Selection of Chef's Locally Sourced Ice Cream**

*(please ask your server for today's flavours)*

##### **The Kedleston Cheese Board**

*(please note there is a £2 supplement on this item)*