



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)