

stones

R E S T A U R A N T

CHRISTMAS 2009 À LA CARTE MENU SERVED 6.30-9PM

STARTERS

LEEK AND POTATO SOUP (V)

poached egg, chive oil

SMOKED DUCK AND HAM HOCK TERRINE

spiced red pepper chutney

POTTED SALMON

toasted rye bread, dill mayonnaise

BAKED CROTTIN GOATS CHEESE (V)

confit tomato, beetroot and basil

MAINS

ROASTED BREAST OF TURKEY

ballotine of leg meat, sprout and chestnut fricassée, cranberry jus

FISH OF THE DAY

shellfish and saffron risotto, wilted greens, shellfish foam

BRAISED BLADE OF DERBYSHIRE BEEF

slow cooked red cabbage, celeriac puree, wild mushroom and smoked bacon jus

BUTTERNUT SQUASH AND RED ONION TARTLET (V)

confit potato, wilted baby spinach, feta cream

DESSERTS

WARM CHOCOLATE BROWNIE

praline ice cream, chocolate sauce

CHRISTMAS PUDDING

brandy ice cream, crème anglaise

CALVADOS POACHED PEAR

almond sponge, armagnac ice cream

SELECTION OF BRITISH AND CONTINENTAL CHEESE

homemade tomato chutney, rosemary and sea salt biscuits

Three courses £29.50

add a cheese course for £4 per person

Stones Restaurant, 1c Dale Road, Matlock, Derbyshire, DE4 3LT

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chef's tasting
menu
2009

wed 19th aug
wed 16th sept
wed 21st oct
wed 11th nov

wine matching
will be
available

5 courses
for just £21.00

modern british
tapas night
every thursday
evening from
6.30-9pm