

VIEW OUR CHRISTMAS WINE LIST  
AND PRE ORDER YOUR  
WINE FOR THE TABLE



BOOK YOUR TABLE



01629 824840

23 Market Pl, Wirksworth, DE4 4ET  
[lemistralwirksworth@eversosensible.com](mailto:lemistralwirksworth@eversosensible.com)  
[lemistral.co.uk](http://lemistral.co.uk)

JOYEUX  
NOËL



# MENU DU NOËL

*Two Course £27.95*

*Three Course £32.95*

## Prosecco Reception

Add a Prosecco Reception to your festive booking  
£4.95 per person

### Starters

#### SPICED BUTTERNUT SQUASH SOUP

french baguette, garlic oil, & pumpkin seeds (vg, gfo, df)

#### HERB-CRUSTED CAMEMBERT

cranberry & chilli jam, candied pumpkin seeds, crudités (v)

#### CROQUETTE ROUGE

lincolnshire red & sweet potato croquettes, chard, sage & pesto (v)

#### SEA BASS & WINTER LEEKS

roasted chestnuts & chive oil (gf)

#### HERITAGE BOAR PÂTÉ

toasted baguette, fig & port confit (gfo)

### Mains

#### BLUSH GLAZED SALMON

crémant glazed salmon, chive potatoes, savoy cabbage, tenderstem broccoli, parsley cream & lemon verbena oil (gf)

#### ROAST TURKEY BALLOTINE

herb sausage meat stuffing, wrapped in bacon with roast potatoes, brussels sprouts, parsnips, glazed carrots, braised red cabbage & meat gravy (gf)

#### CASHEW, SQUASH & SAGE NUT ROAST

herb stuffing, roast potatoes, glazed parsnips & carrots, brussels sprouts, braised red cabbage & rich gravy (vg, df)

#### ROSE HARISSA VEGETABLE TAGINE

ras el hanout spiced vegetables, apricot & chickpea tagine, saffron rice, coriander & coconut yoghurt (vg, gf, df)

#### LAMB NAVARIN

slow-cooked lamb shoulder, caramelised winter roots, herb-crushed potato, rich lamb jus (gf, df)

#### 10oz CONTRE-FILET AU POIVRE (\*£7)

sirloin steak, thyme & rosemary pommes frites, parmesan shavings, tenderstem broccoli, confit vine tomatoes, green peppercorn & bone marrow jus

### *DIETARY KEY*

(V) Vegetarian

(VG) Vegan

(DF) Dairy Free

(GF) Gluten Free

(GFO) Gluten Free Bread Available



## Desserts

### BELGIAN CHOCOLATE BROWNIE

orange & clementine compote, vanilla ice cream (v)

### GINGERBREAD CRÈME BRÛLÉE

amaretto & molasses shortbread (v)

### APPLE, RAISIN & CINNAMON CRUMBLE

vanilla-bean custard (v, gf)

### CHRISTMAS PUDDING

traditional christmas pudding, warm brandy sauce (v)

### MULLED PEAR & FRUIT SORBET

candied walnuts (vg, gf, df)

## Sides

*£,5 each | 2 for £,9 | 3 for £,13*

### CREAMY CAULIFLOWER CHEESE (v)

### SAUSAGE MEAT STUFFING

### FESTIVE VEGETABLES (vg, gf)

### MAPLE & MUSTARD PIGS IN BLANKETS

### THYME & SEA SALT ROAST POTATOES (vg, gf)

### GARLIC & ROSEMARY POMMES FRITES

## *ALLERGIES & INTOLERANCES*

While some dishes are labelled vegan, gluten-free, or dairy-free, please inform us of any allergies, intolerances, or specific dietary requirements when placing your pre-order. This ensures we can handle your request with the necessary care and attention.

Although our dishes are freshly prepared, they may still contain allergens or ingredients not listed on the menu.

Due to the nature of our kitchen environment and potential changes in our supply chain, we cannot guarantee any dish is entirely free from allergens.

Ingredients and suppliers may vary, but we will always do our utmost to accommodate your needs.

For full allergen information, please visit our website or speak to a member of our team.

## *BOOKINGS TERMS & CONDITIONS*

A non-refundable deposit of £10 per person is required to confirm a booking.

Pre-orders must be submitted at least two weeks before the booking date.

Cancellations made with less than 24 hours' notice will be charged the full menu price.

Cancellations made with less than 72 hours' notice will incur a £10 fee per person.

As a cashless operator, we can't produce large per-person table bills.

Due to our layout, seating cannot always be guaranteed.

Each festive party booking is allocated a time slot.

Supply issues may cause dish or product variations.

You must specify all dietary requirements when pre-ordering.

\* Dish marked with an asterisk indicates a supplement is incurred.