



Hodgkinson's Dinner

Starters

Wild garlic & potato soup (v) (gf)

Smoked mackerel pate, cucumber & radish salad, toasted artisan bread & a creamy horseradish dressing (gf*)

Mixed game meatballs with polenta fries and balsamic glaze (gf)

Pan fried lemon ricotta gnocchi with a chilli butter sauce(v)

Mains

Coates' 8oz sirloin steak, potatoes anna, sauteed mushrooms & a stilton sauce (gf)

Roasted pork loin stuffed with chorizo & spinach, Jersey royals, spring greens with pan juice gravy (gf)

Barnsley lamb chop, feta & pink peppercorn crushed potatoes, glazed carrots with a pomegranate sauce (gf)

Pan seared sea trout with mushrooms, new potatoes and truffled spring pea sauce (gf)

Roast chicken supreme, bacon & spinach savoury bread pudding with shallot gravy

Cauliflower sformato with sliced potatoes & porcini mushroom sauce (gf) (v)

Roast butternut squash stuffed with quinoa, artichokes, tomatoes, butter beans & feta served with a spicy red pepper sauce (gf)(v)

All mains served with a medley of seasonal vegetables

Desserts

Sticky toffee pudding with caramel sauce & Derbyshire cream (v)

Tiramisu semifreddo with drunken cherries & golden crumbs(v)

Rhubarb & custard eton mess (gf)(v)

Chocolate mocha mousse (gf)(v)

Selection of Matlock Meadows ice creams (gf)

Trio of British cheese (£2 supplement) (gf*)

Cafetiere coffee £2.25, liqueur coffee £5.25 served in Hodgkinson's Lounge

2 Courses £28 per person – 3 Courses £32 per person

Restaurant opening times 6.30pm-8.30pm

Closed Sunday & Monday evenings

Reservations required

Hodgkinson's Hotel 150 S. Parade Matlock Bath Derbyshire DE4 3NR

www.hodgkinsons-hotel.co.uk 01629-582170