

WANTING TO BOOK WITH US?



**26TH NOVEMBER-31ST DECEMBER
BOOK NOW FOR CHRISTMAS**

Celebrate Christmas with us and enjoy great value and service in our relaxed and friendly atmosphere. Let us do the work for you and your guests. We look forward to seeing you over the festive period and if you have any queries then just get in touch.

If you book with us before October 31st you and your party will each receive a complimentary glass of fizz.

BOOKING INFORMATION

We would ask that parties of 6 or more pre-order using our order form. Bookings must be secured with a £10 per person deposit. This is non-refundable if the table is cancelled 2 weeks or less prior to the reservation. Unfortunately, any guest who has pre-ordered but fails to turn up will lose their deposit.

T: 01332 332277

E: manager@sevenrestaurant.co.uk

Wheelwright Way, Pride Park,
Derby DE24 8SQ

GIFT CARD VOUCHERS

Available now

The perfect gift this festive season!

Follow us   

 vegetarian  vegan Food allergies and intolerances - please speak to our staff about the ingredients in your meal when making your order.

All menu items are subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts. VAT is included in all prices. A discretionary 10% service charge will be added to parties of 10 or more. All weights are pre-cooked. Gluten free options available, please ask for details.

NEW YEAR'S EVE

4 COURSES 49.50

**PARTY UNTIL THE EARLY HOURS
WITH LIVE MUSIC**

**BOOKINGS NOW BEING TAKEN
T: 01332 332277**



Seven[®]
Restaurant & Café Bar



HAVE YOU VISITED OUR SISTER VENUE?

Reservations: 01332 841141 whitehartduffield.co.uk

**THE
WHITE HART**
EST. 1939



CHRISTMAS 2021

Seven[®]
Restaurant & Café Bar

CHRISTMAS LUNCH

FROM 26TH NOVEMBER 12PM TO 5PM
2 COURSES 21.95 3 COURSES 25.95

STARTERS

All starters served with freshly baked artisan bread & butter

LIGHTLY SPICED PARSNIP SOUP (V)
coriander oil & onion bhaji

HAM HOCK TERRINE
cranberry ketchup, toasted sourdough

SALT & PEPPER CRISPY SQUID
spring onion, chilli, lime mayo

SMOKED SALMON PILLOW
smoked salmon confit, dressed rocket & pickled shallots

CREAMY WILD MUSHROOMS
& TRUFFLE OIL ON BRIOCHE (V)
parmesan, tarragon

HOMEMADE DUCK SPRING ROLLS
plum sauce

AVOCADO & CRANBERRY SALAD (VE)
spinach, sweet piquante peppers, candied almonds,
poppy seed dressing

MAINS

ROAST TURKEY BALLONTINE
prosciutto, pigs in blankets with all the trimmings

BRAISED BRITISH BEEF
mushrooms, honey glazed carrots, smoked bacon
lardons & mashed potatoes

SLOW COOKED PORK MEDALLIONS
dauphinoise potatoes, caramelised apple, Dijon beurre
blanc, French beans, honey & mustard glaze, crackling

28 DAY AGED DERBYSHIRE RUMP STEAK
hand cut chips, house salad & peppercorn sauce
(1.95 supplement)

BRAISED LAMB SHANK TAGINE
pearl couscous, roasted Mediterranean
vegetables, mint yoghurt

DOUBLE CHEESEBURGER
double patty, double American cheese, house
baconnaise sauce, iceberg, tomato, pickles,
brioche & fries

BEER BATTERED FISH & HAND CUT CHIPS
homemade mushy peas & tartare sauce

PAN FRIED SALMON
mustard cream sauce, tenderstem broccoli,
crushed new potato

SUPERFOOD SALAD (VE)
quinoa, cauliflower, broccoli, spinach, roasted
butternut squash, pickled beetroot, toasted seeds,
raisins, fresh herb dressing

GRILLED HALLOUMI (V)
freekeh, cumin, roasted sweet potato, fresh herbs,
crispy onion, olive oil, harissa, yoghurt

KERALA CURRY (VE)
sweet potato, peppers, coconut, sesame, spinach,
toasted seeds & cumin rice

DESSERTS

HOMEMADE CHRISTMAS PUDDING
brandy cream

STICKY TOFFEE PUDDING
salted caramel ice cream, praline

WHITE CHOCOLATE CHEESECAKE
chocolate ganache, raspberries

CRÈME BRÛLÉE
shortbread

CARAMELISED LEMON TART
raspberry sorbet

CHOCOLATE TORTE
homemade honeycomb, raspberry sorbet

FARMHOUSE CHEESEBOARD & BISCUITS
chutney, grapes, biscuits (1.00 supplement)

SIDES

TRUFFLE FRIES 4.25
parmesan, truffle oil

HALLOUMI FRIES 4.95
siracha mayo

PIGS IN BLANKETS 4.25

ZUCCHINI FRIES 3.25

SKINNY FRIES 3.25

SWEET POTATO FRIES 3.25

HAND CUT CHIPS 3.25

ONION RINGS 3.25

BRUSSEL SPROUTS 3.25

CHRISTMAS DINNER

FROM 26TH NOVEMBER FROM 5PM
2 COURSES 24.95 3 COURSES 29.95

STARTERS

All starters served with freshly baked artisan bread & butter

LIGHTLY SPICED PARSNIP SOUP (V)
coriander oil & onion bhaji

HAM HOCK TERRINE
cranberry ketchup, toasted sourdough

SALT & PEPPER CRISPY SQUID
spring onion, chilli, lime mayo

SMOKED SALMON PILLOW
smoked salmon confit, dressed rocket & pickled shallots

MAINS

ROAST TURKEY BALLONTINE
prosciutto, pigs in blankets with all the trimmings

BRAISED BRITISH BEEF
mushrooms, honey glazed carrots, smoked bacon
lardons & mashed potatoes

SLOW COOKED PORK MEDALLIONS
dauphinoise potatoes, caramelised apple, Dijon beurre
blanc, French beans, honey & mustard glaze, crackling

28 DAY AGED DERBYSHIRE RUMP STEAK
hand cut chips, house salad & peppercorn sauce
(1.95 supplement)

BRAISED LAMB SHANK TAGINE
pearl couscous, roasted Mediterranean
vegetables, mint yoghurt

DOUBLE CHEESEBURGER
double patty, double American cheese, house
baconnaise sauce, iceberg, tomato, pickles,
brioche & fries

SIDES

TRUFFLE FRIES 4.25
parmesan, truffle oil

HALLOUMI FRIES 4.95
siracha mayo

PIGS IN BLANKETS 4.25

ZUCCHINI FRIES 3.25

SKINNY FRIES 3.25

SWEET POTATO FRIES 3.25

HAND CUT CHIPS 3.25

ONION RINGS 3.25

BRUSSEL SPROUTS 3.25

CREAMY WILD MUSHROOMS
& TRUFFLE OIL ON BRIOCHE (V)
parmesan, tarragon

HOMEMADE DUCK SPRING ROLLS
plum sauce

GOATS CHEESE & BEETROOT BRUSCHETTA (V)
garlic crostini, rocket pesto

AVOCADO & CRANBERRY SALAD (VE)
spinach, sweet piquante peppers, candied almonds,
poppy seed dressing

PAN FRIED SEABASS
mussels, french beans, spiced coconut sauce,
crushed new potatoes

BEER BATTERED FISH & HAND CUT CHIPS
homemade mushy peas & tartare sauce

PAN FRIED SALMON
mustard cream sauce, tenderstem broccoli,
crushed new potato

GRILLED HALLOUMI (V)
freekeh, cumin, roasted sweet potato, fresh herbs,
crispy onion, olive oil, harissa, yoghurt

KERALA CURRY (VE)
sweet potato, peppers, coconut, sesame, spinach,
toasted seeds & cumin rice

DESSERTS

HOMEMADE CHRISTMAS PUDDING
brandy cream

STICKY TOFFEE PUDDING
salted caramel ice cream, praline

WHITE CHOCOLATE CHEESECAKE
chocolate ganache, raspberries

CRÈME BRÛLÉE
shortbread

CARAMELISED LEMON TART
raspberry sorbet

CHOCOLATE TORTE
homemade honeycomb, raspberry sorbet

FARMHOUSE CHEESEBOARD & BISCUITS
chutney, grapes, biscuits (1.00 supplement)

CHRISTMAS DAY

5 COURSES 74.95

APÉRITIF
GLASS OF CHAMPAGNE

STARTERS

All starters served with freshly baked artisan bread & butter

LIGHTLY SPICED PARSNIP SOUP (V)
coriander oil & onion bhaji

GAME & PISTACHIO TERRINE
cranberry ketchup, toasted sourdough

SALT & PEPPER CRISPY SQUID
spring onion, chilli, lime mayo

CLASSIC KING PRAWN COCKTAIL
marie rose sauce, iceberg lettuce, lemon
& buttered brown bread

WHIPPED GOATS CHEESE (V)
garlic crostini, beetroot & shallot salsa, rocket pesto

MAINS

ROAST TURKEY BALLONTINE
prosciutto, pigs in blankets with all the trimmings

28 DAY AGED DERBYSHIRE FILLET STEAK
hand cut chips, house salad & peppercorn sauce
(1.95 supplement)

MARINATED PORK CHOP
chorizo cassoulet, apple & orange chutney, crackling

BRAISED LAMB SHOULDER
giant couscous, rogan josh, mint yoghurt

GRILLED HALLOUMI (V)
freekeh, cumin, roasted sweet potato, fresh
herbs, crispy onion, olive oil, harissa, yoghurt

PAN FRIED SEABASS
steamed mussels, white wine & creamy curried
leeks, cumin rice

SIDES

TRUFFLE FRIES 4.25
parmesan, truffle oil

HALLOUMI FRIES 4.95
siracha mayo

PIGS IN BLANKETS 4.25

ZUCCHINI FRIES 3.25

SKINNY FRIES 3.25

SWEET POTATO FRIES 3.25

HAND CUT CHIPS 3.25

ONION RINGS 3.25

BRUSSEL SPROUTS 3.25

DESSERTS

HOMEMADE CHRISTMAS PUDDING
brandy cream

STICKY TOFFEE PUDDING
salted caramel ice cream, praline

WHITE CHOCOLATE CHEESECAKE
chocolate ganache, raspberries

LEMON POSSET BRÛLÉE
popping candy, shortbread

FARMHOUSE CHEESEBOARD & BISCUITS
chutney, grapes, biscuits (1.00 supplement)

COFFEE & MINCE PIES