



CHATSWORTH

Coach Group Lunch Menu 2026

Includes the use of the Burlington room all day with tea, coffee and biscuits on arrival at Chatsworth

Please select one starter, main and dessert for the entire party
(excluding vegetarian and any dietary requirements)

Starters

Seasonal garden soup with freshly baked bread (VE)

Orchard pear, stilton & watercress salad with a house dressing (v)

Chicken liver parfait with toasted brioche and onion jam

Derbyshire Ham hock terrine with a rarebit bonbon & piccalilli

Main course

Slow cooked Daube of beef, crushed potato, & a red wine jus

Roasted cod loin with a lemon butter, seasonal greens and a potato fondant

Ballotine of chicken with herb butter, crushed potato cake, pancetta & tarragon jus

Gnocchi, wild mushroom, basil pesto (ve)

Dessert

Eton mess

Bakewell tart with clotted cream

Pressed chocolate & cherry cake with vanilla cream

Chocolate & orange tart with an orange sorbet (ve)

Tea, coffee and mints

2 courses £40 per person

3 courses £47.50 per person

(minimum numbers of 15)