



CHATSWORTH

CAVENDISH RESTAURANT

To begin

A selection of focaccia bread with olive oil and balsamic vinegar

First course

Cream of celeriac soup with parsnip crisps (V)

Derbyshire Beef Carpaccio

With rocket salad, deep-fried capers and parmesan shavings

Winter romaine salad

A seasonal chopped salad with crispy chickpeas, toasted seeds and a plant based Caesar dressing
(VE)

Chicken liver parfait

Served with toasted brioche and onion jam

Smoked salmon

Served with pickled shallots, dill crème fraiche and a sourdough croute.

Main Course

Three bird wellington

Turkey, chicken and duck in a light pastry with a fondant potato, roasted root vegetables, Brussel sprouts and a red wine jus

Roasted beetroot and shallot tatin

With a rocket salad, tomato and olive salsa, charred courgette and a balsamic glaze (V)

Cavendish fish pie

Topped with a creamy mash and served with seasonal greens

Cauliflower Fritters

With coconut dhal, chargrilled courgette and tomato, dressed with madras crispy onions and yoghurt (VE)

Slow cooked Derbyshire Beef bourguignon

With thyme infused mashed potato and seasonal greens

Our servers can advise on any dietary requirements and allergens

Desserts

Sticky ginger and toffee pudding
With a mascarpone and ginger sorbet (v)

Lemon Posset
With mulled wine infused winter berries (V)

Chocolate and cherry tart
With a Kirsch sorbet (VE)

Blackberry financier
With a blackberry cured and vanilla ice cream (V)

Traditional Christmas pudding
With a brandy cream (v)

Two courses for £37.50

Three courses for £45.00

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