



CHATSWORTH

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# CAVENDISH RESTAURANT

## To Begin

Freshly Baked Breads with English salted butter (V)

## First Course

Cream of Celeriac Soup  
With parsnip crisps (V)

Chorizo Arancini  
With a burnt apple puree

Crispy Polenta  
Served with roasted red peppers and a mushroom ragù (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

Derbyshire Roast Turkey  
Served with duck stuffing, pigs in blanket, fondant potato, roasted root vegetables,  
Brussels sprouts and a red wine jus

Slow-cooked Derbyshire Beef Bourguignon  
With thyme-infused mashed potato and seasonal greens

Mushroom and Spinach Gnocchi  
With a vegan cream sauce (VE)

Pan fried Sea Bream  
With a caper berry butter, winter greens and a fondant potato

Beetroot Risotto  
With a creamy feta crumb and vegetable crisps (V)

## Dessert

Sticky Ginger and Toffee Pudding  
With a Chantilly cream (v)

Chocolate and Cherry Tart  
With a Kirsch sorbet (VE)

Blackberry Financier  
With a blackberry curd and vanilla ice cream (V)

Traditional Christmas Pudding  
With brandy cream (v)

**Two courses for £40.00**

**Three courses for £47.50**

Our servers can advise on any dietary requirements and allergens