



CHATSWORTH

PRIVATE DINING

SET MENU

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 fraîche and a sourdough croute

Main Course

Pan-fried Chicken
Stuffed with smoked cheese, served with fondant potato and seasonal greens

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

Chocolate and Cherry Tart
With a kirsch sorbet

Blackberry Financier
With a blackberry curd and vanilla ice cream

White Chocolate and Espresso Tart
With a mascarpone sorbet and sesame tuile

Followed by tea or coffee supplied by Northern Tea Merchants of
Chesterfield

**£75 per person including a glass of Corney and Barrow Sparkling
Blanc de Blancs upon arrival**

This is a sample menu; dishes may vary according to the availability of the freshest seasonal ingredients. Please inform a member of staff before ordering if you have a food allergy or intolerance.