THE FLYING CHILDERS
RESTAURANT

HOME OF THE CHATSWORTH
AFTERNOON TEA
A WELCOME FROM THE DUCHESS OF DEVONSHIRE

I do hope you will enjoy the Flying Childers Restaurant as much as we have enjoyed developing the look and concept. Our aim is to create a special place for visitors to relax and enjoy a treat, and I hope you will sample some of the wonderful produce freshly made each day by our dedicated team of chefs and bakers, here at Chatsworth.

Flying Childers was a thoroughbred stallion purchased by the 2nd Duke of Devonshire in 1719. Foaled in 1714 and purchased from noted breeder Colonel Leo Childers and bred from Richard Darley’s Arabian, imported from Aleppo, Syria around 1704.

Flying Childers began his racing career at the age of six and over the following two years, racing at Newmarket and York, ran in a total of six races winning them all. Flying Childers is often cited as the first truly great thoroughbred racehorse and by comparison to modern standards he would have beaten Frankel by a furlong on the Newmarket Rowley Mile. The Duke received many offers for the colt including one to pay for the horse’s weight in gold!

In 1723 Childers was retired to the Racing Stables at Chatsworth, where he went on to sire a number of thoroughbred racehorses famous in their day. Childers died at Chatsworth in 1747, aged 33.

In 2015, Champagne Laurent-Perrier and Chatsworth came together to create a unique show garden at the RHS Chelsea Flower Show, marking Chatsworth’s debut at the Show. The garden showcased a shared heritage in gardens, nature and family. Inspired by Chatsworth’s ornamental trout stream and Paxton’s rockery, the Laurent-Perrier Chatsworth Garden, designed by Dan Pearson, won the prestigious ‘Best In Show’ award. Today we celebrate the partnership with the Laurent-Perrier Cuvée Rosé afternoon tea. This delicious tea is served with a glass of the iconic Cuvée Rosé champagne. Launched in 1968, Cuvée Rosé is loved the world over and is the perfect partner for such a stylish afternoon tea.
AFTERNOON TEA

TO BEGIN
Beetroot cured Scottish loch salmon with pickled fennel, beetroot pearls and a cucumber gel

A SELECTION OF HANDCUT SANDWICHES
Coronation chicken with rocket
Free-range egg and watercress
Chatsworth Estate Farm Shop ham with wholegrain mustard
Cucumber and citrus cream cheese

FRESHLY BAKED DUO OF SCONES
Served with homemade jam and clotted cream

CAKES & FANCIES
Pistachio, pink grapefruit and rose financier
Lemon and raspberry cheesecake
White chocolate and mango tart
Chocolate and cherry mousse

FOLLOWED BY OUR BUXTON OPERA CAKE TO SHARE
Afternoon Tea £37.50

AFTERNOON TEA WITH A GLASS OF LAURENT-PERRIER CUVEE ROSE £50

Please inform us of any dietary requirements or allergies upon ordering.

SPECIALITY TEA SELECTION

ENGLISH BREAKFAST (INDIA, SRI LANKA)
A fine black tea with golden tips from Assam and Ceylon. This satisfying amber blend lingers on the palate, fusing together intense colour, velvety flavours and malty aroma. Enjoy pure or with milk in the morning or afternoon.

EARL GREY (INDIA)
A classic English black tea with a delicate Indian Assam base, scented with the finest of bergamot peel and oil. Full bodied and fragrant with a perfect balance of citrus and floral notes. Enjoy pure or with milk in the morning or afternoon.

MAHARAJA DARJEELING (INDIA)
The ‘Champagne’ of black teas, Maharaja Darjeeling is a sophisticated blend of the best flushes, 1st and 2nd, with delicate floral notes and hints of almond. Enjoy throughout the day pure.

EMERALD DUCHESS (CHINA)
A smooth and mellow green tea with hints of fruits subtle warm notes of ginger. A silky light finish, this soothing and uplifting green tea should be enjoyed pure, throughout the day.

ROCOCO FLOWERS
A light bodied aromatic white tea featuring a lingering floral aroma of the flower Ylang Ylang and orange flowers.

ORIENTAL JEWEL
A medium bodied black blend with fragrant sandalwood, juniper berries and hints of pine. On sipping, the blend reveals woody notes with a hint of a citrus aroma.

CAMELIA
A medium bodied green tea with soothing notes of aloe vera. Velvety and sweet, the brew is lightly grassy with floral notes.

YELLOW TONQUIN
This blend has a distinct herbaceous character laced with fresh lemony notes brought by the lemongrass, lemon myrtle, orange peel and yuzu.

BLUE PAGODA
A medium bodied dark Oolong tea with a balanced fragrance of flowers and fruit. The brew features hints of mango, and jasmine flows subtly after.
HOT DRINKS

CAPPUCCINO
Rich black coffee topped with hot milk foam & dusted with chocolate.

LATTE
Rich black coffee with warm milk & topped with hot milk foam.

AMERICANO
Double shot of espresso infused with hot water.

ESPRESSO
A single shot of espresso coffee.

HOT CHOCOLATE
Luxury hot chocolate with whipped cream.

All our coffees are available de-caffeinated.

SHOULD YOU HAVE ANY DIETARY REQUIREMENTS OR ARE CONCERNED ABOUT FOOD ALLERGIES, YOU ARE INVITED TO ASK ONE OF OUR TEAM MEMBERS FOR ASSISTANCE WHEN SELECTING MENU ITEMS. ALL OF OUR EGGS ARE FREE RANGE AND OUR FISH AND MEATS ARE FROM higher-welfare SOURCES. ALCOHOLIC BEVERAGES ARE ONLY AVAILABLE TO PEOPLE AGED 18 AND OVER. VAT AT THE CURRENT RATE.