CHATSWORTH

CAVENDISH RESTAURANT

To Begin

Freshly Baked Festive Cheese Pinwheel

First Course

Lightly spiced parsnip soup
With root vegetable crisps (VE)

Honey glazed ham hock terrine
Served with toasted brioche and red onion jam

Orange and cranberry gravlax
Served with pickled red onion, dill crème fraiche and a sourdough croute

Squash, pine nut and goat cheese arancini
With a clementine and star anise dressing (V)

Honey roasted parsnip and chickpea parcel
With a red onion jam (V)

Main Course

Norfolk bronze turkey
With a duck confit stuffing, hand wrapped chipolata, fondant potato, parsnip puree, honey glazed carrots, seasonal greens and a red wine jus

Slow cooked Derbyshire beef bourguignon
With thyme infused mashed potato and seasonal greens

Cavendish fish pie
Served with a truffle and cheddar cheese mash and seasonal greens

Mushroom and spinach gnocchi
With a vegan cream sauce (VE)

Winter squash risotto
With a creamy goat cheese crumb and crispy sage (V)

Dessert

Ginger sticky toffee pudding
With toffee sauce and a ginger mascarpone sorbet (V)

Plum financier
With plum curd, figs and vanilla ice cream (V)

Apple and blackberry crumble trifle (V)

Chocolate and cherry tart
With kirsch soaked cherries and a cherry sorbet (VE)

Two courses for £42.50
Three courses for £50.00

Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present