

CAVENDISH RESTAURANT

To Begin

Freshly Baked Festive Cheese Pinwheel

First Course

Spiced parsnip soup

With root vegetable crisps (V)

Honey glazed ham hock terrine

Served with toasted brioche and red onion jam

Orange and cranberry gravlax

Served with pickled red onion, dill crème fraîche 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 (VE)

Main Course

Norfolk bronze turkey

with a duck confit stuffing , hand wrapped chipolata ,parsnip puree , honey glazed carrots and seasonal greens with 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

Our servers will keep you updated on any changes to the menu and can advise on any food allergies and intolerances. Please inform a member of staff before dining if you have a food allergy or intolerance

CAVENDISH RESTAURANT

Chatsworth Afternoon Tea

To Begin

Breaded brie with raspberry and
balsamic coulis and a pistachio crumb

Finger Sandwiches & Savouries

Free range egg mayonnaise with truffle

Smoked salmon and crème fraîche

Turkey, stuffing and sage mayonnaise

Mature cheddar cheese savoury

Whipped goats cheese tart with pickled walnut

Palate cleanser

Winter Berry Sorbet

Scones & Patisseries

Duo of freshly baked festive scones
Served warm with Chatsworth recipe jam and clotted cream

Chocolate and cherry mousse tart

Blood orange posset with plum compote

Ginger and apple loaf with vanilla mascarpone cream

Why not upgrade your afternoon tea?

**Enjoy a glass of Delamotte Rosé Champagne for
£20**

CAVENDISH RESTAURANT

Chatsworth Without Gluten Afternoon Tea

To Begin

Baked halloumi with a raspberry and balsamic coulis and a pistachio crumb

Finger Sandwiches & Savouries

Free range egg mayonnaise with truffle

Smoked salmon and crème fraîche

Chicken and lemon mayonnaise

Cheddar cheese savoury

Whipped goats cheese croute with pickled walnut croute

Palate cleanser

Elderflower Sorbet

Scones & Patisseries

Duo of gluten free fruit scones

Served warm with Chatsworth recipe jam and clotted cream

Chocolate and passionfruit layered cake

Raspberry financier with lemon cream

White chocolate, coffee and vanilla tart

Why not upgrade your afternoon tea?

**Enjoy a glass of Delamotte Rosé Champagne for
£20**

CAVENDISH RESTAURANT

Chatsworth Vegetarian Afternoon Tea

To Begin

Breaded brie with raspberry and
balsamic coulis and a pistachio crumb

Finger Sandwiches & Savouries

Free range egg mayonnaise with truffle

Beetroot hummus and cucumber ribbons

Sweet potato falafel and mango chutney

Cheddar cheese savoury

Whipped goats cheese tart with pickled walnut

Palate Cleanser

Elderflower Sorbet

Scones & Patisseries

Duo of freshly baked plain and fruit scones
Served warm with Chatsworth recipe jam and clotted cream

Chocolate and passionfruit layered cake

Raspberry financier with lemon cream

White chocolate, coffee and vanilla tart

Why not upgrade your afternoon tea?

**Enjoy a glass of Delamotte Rosé Champagne for
£20**

Our servers can advise on any dietary requirements and allergens

CAVENDISH RESTAURANT

Chatsworth Vegan Afternoon Tea
£49.50

To Begin

Pea and mint soup

Freshly made sandwiches on great locally sourced breads

Heritage tomato and guacamole on treacle bread

Sweet potato falafel and mango chutney on herb bread

Beetroot hummus and cucumber ribbons with garlic and olive bread

Vegan cheese slices and apple chutney with treacle bread

Palate Cleanser

Elderflower Sorbet

Scones & Patisseries

Duo of fruit scones

Served warm with Chatsworth recipe jam and vegan cream

Lemon tart with a rhubarb compote

Chocolate and coffee tart

Coconut macaroon

Why not upgrade your afternoon tea?

**Enjoy a glass of Delamotte Rosé Champagne for
£20**

Our servers can advise on any dietary requirements and allergens

CAVENDISH RESTAURANT

Chatsworth Vegan Afternoon Tea

£49.50

To Begin

Pea and mint soup

Freshly made sandwiches on great locally sourced breads

Heritage tomato and guacamole on treacle bread

Sweet potato falafel and mango chutney on herb bread

Beetroot hummus and cucumber ribbons with garlic and olive bread

Vegan cheese slices and apple chutney with treacle bread

Palate Cleanser

Elderflower Sorbet

Scones & Patisseries

Duo of fruit scones

Served warm with Chatsworth recipe jam and vegan cream

Lemon tart with a rhubarb compote

Chocolate and coffee tart

Coconut macaroon

Why not upgrade your afternoon tea?

Enjoy a glass of Laurent-Perrier

Cuvée Rosé Champagne for

£20

Our servers can advise on any dietary requirements and allergens