

MEMBERS' ENCLOSURE: SATURDAY 30 AUGUST

Starters

Chicken liver parfait with onion jam and toasted sourdough

Orchard pear, stilton & watercress salad with a house dressing (V)

Pea and mint soup with a herb croute (VE)

Main Course

Slow cooked Derbyshire raised pork belly with an oat crumb, creamy mash, seasonal greens and a cider jus

Kitchen garden summer vegetable risotto with parmesan tuille (V)

Courgette and cumin fritters with a summer ribbon salad and herby potatoes (VE)

Dessert

Lemon tart with a summer berry compote (V)

Pressed chocolate and cherry cake with chantilly cream (V)

Followed by a selection of teas or locally roasted coffee

This is a sample menu; dishes may vary according to the availability of the freshest seasonal ingredients.