



CHATSWORTH

COUNTRY FAIR

RINGSIDE PAVILION PLUS

Friday 4 September 2026

Served 9am - 11am

Selection of pastries and fresh fruit

Lunch

Starter

Derbyshire Ham hock terrine with piccalilli and fresh granary bread, or
Assiette of melon with feta cheese and a balsamic glaze (V)

Main course

Poached salmon with a hollandaise sauce

Coronation chicken

Caramelised onion and Yorkshire Brie tart (V)

Spiced falafel mezze (VE)

Herb-roasted potatoes with a chive oil

Greek salad (V)

Cucumber, yoghurt and fennel salad (V)

Lemon and herb rice salad (VE)

Chorizo potato salad

Green salad (VE)

Artisan breads and oils (VE)

Dessert

An assiette of desserts:

Chocolate and raspberry tart, lemon posset, and fresh seasonal berries

Served 3pm - 5pm

Filled scones and afternoon sweet treats

The starter and main will be served at your table. Please make your server aware of any allergies.



CHATSWORTH

COUNTRY FAIR

RINGSIDE PAVILION PLUS

Saturday 5 September 2026

Served 9am - 11am

Selection of pastries and fresh fruit

Lunch

Starter

Orchard pear, stilton & watercress salad with a house dressing (v), or
Smoked salmon with pickled shallot rings and a rocket salad

Main course

Hand carved honey roasted ham
Harissa marinated chicken skewers
Crispy polenta with roasted red peppers and a mushroom ragu (VE)
Cheddar & red onion quiche
Herb roasted potatoes with a chive oil
Tomato and cucumber salad (VE)
Fruity cous cous (V)
Tarragon & Honey roasted carrots (V)
Roasted beetroot & fennel salad (V)
Green salad (V)
Artisan breads and oils (VE)

Dessert

An assiette of desserts:
Chocolate and cherry cake, summer lemon tart, and fresh seasonal berries

Served 3pm - 5pm

Filled scones and afternoon sweet treats

The starter and main will be served at your table. Please make your server aware of any allergies.



CHATSWORTH

COUNTRY FAIR

RINGSIDE PAVILION PLUS

Sunday 6 September 2026

Served 9am - 11am

Selection of pastries and fresh fruit

Lunch

Starter

Poached salmon salad with a dill crème fraîche, or
Roasted summer vegetable and burrata salad (V)

Main course

Chatsworth roast beef with salsa verde
Herb marinated chicken Caesar salad cups
Roasted aubergine and vine tomato bake (VE)
Hartington blue tart (V)
Herby roasted new potatoes (V)
Sicilian pasta salad (V)
Celeriac and apple remoulade
Tabbouleh salad (VE)
Spring leaf salad (VE)
Artisan breads and oils (VE)

Dessert

An assiette of desserts:
Bakewell tart, chocolate brownie, and fresh seasonal berries

Served 3pm - 5pm

Filled scones and afternoon sweet treats

The starter and main will be served at your table. Please make your server aware of any allergies.