

CAVENDISH RESTAURANT

To Begin

Freshly Baked Breads with English salted butter (V)

First Course

Cream of Celeriac Soup
With parsnip crisps (V)

Chorizo Arancini
With a burnt apple puree

Crispy Polenta
Served with roasted red peppers and a mushroom ragù (VE)

Chicken Liver Parfait
Served with toasted brioche and onion jam

Smoked Salmon
Served with pickled shallots, dill crème fraîche and a sourdough croute.

Main Course

Three Bird Wellington
Turkey, chicken and duck in a light pastry with a fondant potato, roasted root vegetables,
Brussel sprouts and a red wine jus

Slow-cooked Derbyshire Beef Bourguignon
With thyme-infused mashed potato and seasonal greens

Mushroom and Spinach Gnocchi
With a vegan cream sauce (VE)

Pan fried Sea Bream
With a caper berry butter, winter greens and a fondant potato

Beetroot Risotto
With a creamy feta crumb and vegetable crisps (V)

Dessert

Sticky Ginger and Toffee Pudding
With a Chantilly cream (v)

Chocolate and Cherry Tart
With a Kirsch sorbet (VE)

Blackberry Financier
With a blackberry curd and vanilla ice cream (V)

Traditional Christmas Pudding
With brandy cream (v)

Two courses for £40.00
Three courses for £47.50

Our servers can advise on any dietary requirements and allergens