

MEMBERS' ENCLOSURE: FRIDAY 29 AUGUST

Starters

Ham hock terrine with sourdough croute and Chatsworth piccalilli

Garden pea and mint arrancini (V)

Summer vegetable consommé with a herb crouton (VE)

Main Course

A ballotine of Derbyshire chicken stuffed with garden herbs with new season potatoes, seasonal greens and a thyme jus

Baked fillet of salmon with an olive tapenade and a ratatouille of summer vegetables

Crispy polenta with roasted peppers and a mushroom ragu (VE)

Dessert

Lemon and thyme posset with a summer berry compote

Chocolate and raspberry tart with estate Chantilly cream

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.