



# CHATSWORTH

## WEDDING BREAKFAST MENU

Three courses, glass of champagne for toast drink & half a bottle of Devonshire wine - £135 per person. Upgrade options for dinner wine and toast drinks available on request

### CANAPES & CHAMPAGNE

**Five canapés, plus two glasses of house champagne -  
£40 per person**

Smoked salmon, cream cheese blini  
Chicken liver parfait, crouste, onion marmalade  
Prawn skewer with an Asian inspired marinade  
Ham hock terrine with Chatsworth piccalilli  
Honey glazed sticky sausages  
Salmon & dill fishcakes with aioli  
Goat's cheese & red onion jam tart (V)  
Warm cheese straws with tomato jam (V)  
Tomato, olive & pesto crostini  
Satay aubergine skewer (VE)  
Hartington blue and pear tart (V)  
Spiced falafel with tzatziki (V)  
Welsh rarebit bonbon (V)  
Pea & mint arancini

**Upgrade your champagne to:**

**Laurent - Perrier Brut NV France - £10 per person**  
Pale gold in colour with a delicate yet complex nose of citrus and white fruit

**Laurent-Perrier Cuvée Rosé France - £22 per person**  
Elegant and fresh with notes of raspberry, redcurrant, strawberry & dark cherry

### STARTER

**Grilled scallop mornay**

with pancetta and a herb oil

**Tian of prawn and smoked salmon**

with an avocado mousse

**Orchard pear, stilton & watercress salad**

with a house dressing (V)

**House cured black treacle salmon gravlax**

**Pan fried king scallops**

with a black pudding crumb, pickled cauliflower and a sage crisp

**Tea smoked corn fed chicken**

with pickled pear and Hartington blue cheese

**Pea & mint soup**

with crème fraîche

**Garden pea & mint pannacotta**

with pickled radish, pancetta & a smoked Applewood crisp

**Estate game terrine**

with textures of beetroot and locally baked sourdough

**Aged prosciutto**

with bocconcini and caramelised figs

**Beef carpaccio**

with caper berries and an anchovy aioli

### MAIN COURSE

**Chatsworth Estate beef wellington**

with a rich mushroom duxelle served with a fondant potato, confit carrot and a pea puree

**Herb crusted lamb rump**

with a champ pomme puree, seasonal greens and a mint gel

**British Isles lobster tail**

samphire and British smoked haddock chowder

**Loin of Chatsworth Estate lamb**

with duck fat potatoes, heritage carrot and seasonal greens

**Crispy polenta**

with roasted red peppers and a mushroom ragu (VE)

**Roasted beetroot risotto**

with Derbyshire goats cheese and candied apple (V)

**Wild Scottish salmon**

served en papillote with seasonal garden vegetables and a lemon butter sauce

**Guinea fowl supreme**

on a bed of wild mushroom pearl barley

**Roasted cod loin**

with a lemon butter, seasonal greens and a potato fondant

**Ballotine of chicken**

with herb butter, crushed potato cake, pancetta & tarragon jus

### DESSERT

**Raspberry financier**

with a berry curd, fresh berries and a ginger mascarpone sorbet (V/GF)

**Praline truffle torte**

with vanilla bean ice cream, sesame tuile and a dark chocolate soil (V)

**Passion fruit delicie**

with a pineapple, mango and mint salsa and a passionfruit sorbet

**White chocolate mousse**

with an English strawberry and vanilla compote and a summer berry tuile

**Spiced rum brulee**

with a ginger shortbread crumble and tiramisu ice cream (V)

**Chocolate and cherry tart**

with kirsch soaked cherries and a cherry sorbet (VE/GF)



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## EVENING FOOD

THE PLOUGHMAN'S BOARD	BOWL FOOD
<p>£25 per person</p> <p>An artisan selection of Chatsworth pork pie, Derbyshire honey glazed ham, an assiette of local cheeses, homemade piccalilli, fresh fruit, crackers and freshly baked breads with salted butter and dipping oils</p>	<p>£27.50 per person - a selection of one meat and one vegetarian dish</p> <p><b>Chatsworth reared beef bourguignon</b> with creamy mash</p> <p><b>Derbyshire pork stroganoff</b> with chestnut mushrooms and basmati rice</p> <p><b>Chatsworth Estate lamb tagine</b> with fresh herb tabbouleh and a tomato and olive salsa</p> <p><b>Chatsworth beef chili</b> with rice &amp; nachos</p> <p><b>Chicken curry</b> with pickled pear and Hartington blue cheese</p> <p><b>Traditional Homity pie</b> with crushed garlic potatoes (V)</p> <p><b>Black bean and lentil cottage pie</b></p>
ON THE GO OPTIONS	STONE BAKED FLATBREADS
<p>£15.00 per person - one choice, dietary requirements will be catered for separately</p> <p><b>Bacon sandwiches</b> HP &amp; ketchup</p> <p><b>Chatsworth sausage sandwiches</b> HP &amp; Ketchup</p> <p><b>Hot roast pork sandwiches</b> Stuffing &amp; apple sauce</p> <p><b>Halloumi &amp; red pepper rolls</b></p>	<p>£20 per person</p> <p>With a selection of toppings and garden salad</p>

## CHILDREN'S MENU

£27.50 per child - for children aged 12 & under - one menu choice for all children present as guests

### Starter

Homemade tomato soup  
Trio of melon

### Main

Chatsworth sausage, mashed potato and seasonal vegetables  
Roast chicken, chunky chips

### Dessert

Chocolate brownie with chocolate sauce  
Ice cream sundae