Chatsworth Afternoon Tea

To begin

Salmon Gravlax cured in squid ink, with rhubarb gel, sorrel, and watercress

Freshly made sandwiches on locally sourced breads

Coronation chicken

Goat's cheese, Prosciutto, and fig jam

Chatsworth glazed ham and plum chutney

Egg and watercress

Pastrami deli

A brief interlude

Champagne and blackcurrant sorbet

Baked to perfection by our own pastry chef

Duo of freshly baked plain and fruit scones
Served warm with Chatsworth recipe jam and clotted cream

Handcrafted macaron

Lime and pineapple posset

Chocolate and coffee layer cake

Strawberry and Lemon cheesecake

Add a glass of Laurent-Perrier Cuvée Rosé Champagne £20

Our servers can advise on any dietary requirements and allergens