



# CAVENDISH HOTEL

BASLOW

## The Gallery Restaurant Menu

### To Start

#### Pine Baked Celeriac

Buttermilk, sweet and sour golden raisins, puffed wild rice, aged balsamic

#### Cured Goose Liver Parfait

Aged maple syrup, Yorkshire forced rhubarb, spiced winter crumble, brioche

#### Hand Dived Orkney Scallop

Black pudding, fennel and vanilla, pancetta, bronze fennel, pollen

#### Wild Sea Bass

Satay sauce, chilli, mango, coriander, coconut, fennel

#### Chatsworth Estate Veal

Loin, sweetbread, wild garlic, turnip, pine nut, iberico ham

### To Follow

#### Butter Poached Dover Sole

Yeast, caviar, St. Austell mussels, buttered leeks, chive and vermouth sauce

#### Norfolk Quail

Black truffle, confit leg, Pomme Anna, forest mushrooms, parsley, truffle sauce, toasted nuts and seeds

#### Chatsworth Beef Short Rib, Braised in Black Treacle and Stout

Onion crust, roast bone marrow mashed potato, beetroot, roast hazelnut, caramelized onion

#### Gnocchi

Butternut squash, parmesan, tarragon, black trompettes, cavolo nero

#### Monkfish

Seaweed, kohlrabi, apple, saffron potatoes, langoustine bisque

### To Finish

#### Chocolate Billionaire

Valrhona 70% dark chocolate sorbet

#### Banana, Caramel, Walnut Soufflé

Banana and crème fraîche sorbet

#### Yorkshire Forced Rhubarb Parfait

Douglas fir pine, ginger crisps

#### Pineapple Tarte Tatin

Lychee sorbet, brown bread crumb, palm sugar

Cheese Trolley (£4.25 supplement if taken as a dessert)

If you have other dietary requirements, please ask any member of the team who will be happy to help. Some products in our range contain nuts and other allergens. Please ask for our Allergen menu. A 5% service levy will be added to all accounts, 100% of which is distributed directly to the team.