

The Gallery Restaurant Sunday Lunch Menu



To Start

Moss Valley Pork Belly

Sweetcorn, onion crust, pork sauce

Hot Smoked Salmon

Derbyshire oat cakes, horseradish crème fraiche, grilled lemon

Pine Baked Celeriac

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

Homemade Soup of the Day

Freshly baked bread

Sea Bream

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

To Follow

Award Winning Chatsworth Farm Shop Derbyshire Sirloin (Roasted Medium Rare)

Roast potatoes, Yorkshire pudding, seasonal vegetables, roast gravy

Roast Loin of Pork

Crackling, sage and onion stuffing, seasonal veg, pork gravy

Corn fed Chicken Breast

Roast potatoes, seasonal vegetables, roast chicken gravy

Hand Rolled Tagliatelle

Wild mushroom, spinach, parmesan, black truffle sauce

Pan Fried Hake

Leeks, pomme anna, chive oil, Champagne sauce

To Finish

Pistachio Crème Brulee

Vanilla ice cream

Blackberry and White Chocolate Magnum

Blackberries from the Chatsworth Estate

Chocolate Mousse

Passionfruit, mango sorbet

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

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