

Garden Room Menu



Appetiser

Chefs Snack with Homemade Bread & Flavoured Butters £7.50 (per person)

To Start

Soup of the Day £5.50

Warm homemade bread

Winter Truffle Dumplings £8.95

Artichoke, caramelised onion consommé, Pancetta

Charred Cured Salmon £10.50

Pink grapefruit segments, Chatsworth Gin, Pine Mayonnaise

Seared Goose Liver £11.95

Bourguignon sauce, Pedro Ximénez, Jerusalem artichoke

Roast Pumpkin Panna Cotta £9.50

Pumpkin Seeds, shallots, balsamic, blue cheese

To Follow

Roast Turkey £16.50

Pigs in blankets, honey roast carrots and parsnips, sprouts, braised red cabbage, duck fat potato

Fish of the Day £19.50

Caviar, buttered leeks, onions, roast garlic sauce

Roast Quail Crown £23.95

Braised red cabbage, roast root vegetables, potato dauphinoise

Estate Venison £28.95

Fondant potato, blackberries, pickled beetroot, celeriac, bitter chocolate sauce

Hand Rolled Tagliatelle £15.50

Cherry tomato, goat's cheese, basil & lemon

Chatsworth Gold Beer Battered Fish & Chips £15.50

Pea Purée, Tartare Sauce, Grilled Lemon

From The Cavendish Chargrill

All Cavendish Chargrill steaks are served with a house dressed salad, hand cut chips and Café De Paris Butter

8oz Ribeye steak £26.95

7oz Fillet Steak £32.50

To Finish

Traditional Christmas Pudding £7.50

Brandy custard

Sticky Toffee Pudding Soufflé £11.00

Vanilla ice cream, toffee sauce

Cassata £8.95

Pistachio, dark chocolate, beetroot, goat's curd, tarragon

Meringue £9.25

Passionfruit, mango, pineapple, coconut

Selection of Courtyard Dairy Cheese £15.00

Mixed seed cracker, celery salt butter, quince jelly, frozen grapes



Invisible Chips
0% fat, 100% charity

**Hospitality
Action**

Small £3.00, Large £5.00

By adding our Invisible Chips to your order, you are choosing to donate to the worthy charity Hospitality Action. Thank you for chipping in!

Garden Room Sandwich Menu

All Sandwiches are served with a house dressed salad and chips (available until 5pm daily)

Honey Baked Ham & Mustard £8

Smoked Salmon & Crème Fresh £9

Cavendish Cheese Savoury £7

Free Range Egg Mayonnaise £7

Sharing Platters

(All Platters £25)

Charcuterie Board

Parma ham, beef bresaola, fennel and pepper salami, Iberico chorizo, house dressed salad, chutney, freshly baked bread, olives, balsamic

Fish platter

Home cured salmon, potted shrimp, smoked mackerel, haddock goujons, Tartare sauce, lemon, house dressed salad, freshly baked bread

Courtyard dairy Cheese board

5 special selected cheeses from independent British dairy, farm seeded crackers, celery, grapes, chutney, cultured butter

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice. We source local produce direct from Derbyshire suppliers and Chatsworth Estate Farm Shop where possible.

A 5% service levy is added to all accounts & distributed directly to staff.