

The Gallery Restaurant



To Start

Winter Truffle & Artichoke Dumpling

Pancetta, mooli, chervil, roast artichoke consommé

Twice Baked Stinking Bishop Soufflé

Mulled pears, celeriac remoulade

Pan Seared Goose Liver

Homemade black pudding, apple, ginger crumb

Lightly Charred Salmon

Salmon tartare, pine emulsion, black pepper sable

Beef Tartare

Sunflower seed, cassis blackberries, cocoa nib, smoked coffee

To Follow

Tandoori Monkfish

Saffron pomme anna, “pickle tray” spinach, langoustine masala sauce

Crispy Spiced Pumpkin Cannelloni

Puy lentils, carrot & cardamom sauce

Cornish Hake

Roast Jerusalem artichoke, braised leeks, pickles, dashi sauce

Roast Turkey

Fondant potato, seasonal vegetables, pigs in blankets, cranberry stuffing, bread sauce

Chatsworth Estate Venison

Roast butternut squash, maple, spiced lime pickle, crispy chickpeas

To Finish

Traditional Christmas Pudding

White chocolate & cognac sauce

Blackberry Cheesecake

Fennel, dill, yuzu, almond

Black Forest Soufflé

Kirsch blonde, orange sheep’s milk sorbet

Selection of Cheese

Celery butter, frozen grapes, crackers, quince jelly

2 Courses £52.50

3 Courses £62.50

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

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.

The Gallery Restaurant Vegetarian



To Start

Twice Baked Stinking Bishop Soufflé
Mulled pears, celeriac remoulade

Tomato & Goats Cheese
Bruschetta, aged balsamic

Homemade Soup of the Day

To Follow

Spiced Pumpkin Cannelloni,
Chilli and orange chick peas, roast carrots
carrot and cardamom sauce

Winter Vegetables
Wild mushroom, black truffle, spinach

Roast Butternut Squash & Spinach Risotto
Soft Poached egg

To Finish

Traditional Christmas Pudding
White chocolate & cognac sauce

Blackberry Cheesecake
Fennel, dill, yuzu, almond

Black Forest Soufflé
Kirsch blonde, orange sheep's milk sorbet

Selection of Cheese
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