

The Gallery Restaurant

Dinner Menu



To Start

Ladybower Trout Escabeche

Caviar, carrot, fennel, saffron

Chatsworth Kitchen Garden Beetroot Dumplings

Doritone goats cheese, spiced apple sauce

John Dory

Ponzu, egg yolk, kohlrabi

Locally Shot Partridge

Mirin, honey & citrus glaze, nuts & seeds

To Follow

Chatsworth Estate Venison

Beetroots, blackberries, salsify, dark chocolate

Derbyshire Farm Beef

Goose liver, pesto, beef rib, gruyere mash

Halibut

Mussels, pomme puree, Jerusalem artichoke, bourguignon

Derbyshire Carrot

Hazelnut satay, chicory, wild rice

Turkey Roulade

Pigs in blankets, potato fondant, sprouts, roast root vegetables, mulled wine sauce

To Finish

Christmas Pudding

Spiced vanilla ice cream, brandy custard

Plum Soufflé

Aleatico caviar, mirabelle & nutmeg sorbet

Chocolate & Coffee Torte

Caramelised hazelnuts, baileys ice cream

Derbyshire Cheese Selection

Celery butter, grapes, crackers, quince jelly

Cavendish Chocolates

Homemade Cavendish Chocolates £2.95**Box of 9 Homemade Chocolates to take away £15**

2 Courses £59

3 Courses £69

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.



Tasting menu

Home Baked Bread & Flavoured Butter

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John Dory

Ponzu, egg yolk, kohlrabi

‘Aromatic & Refreshing’

Hills & Valleys, Pikes Riesling 2021, Pike, South Australia 11.5% ABV

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Locally Shot Partridge

Mirin, honey & citrus glaze, nuts & seeds

‘Light & Fresh’

Recas Cramele, Sanziana Pinot Noir 2021, Transylvania, Romania, 12.5% ABV

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Halibut

Mussels, pomme puree, Jerusalem artichoke, bourguignon

‘Soft & Smooth’

Sierra Cantabria Rioja Rosado 2021, Rioja, Spain, 12.5% ABV

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Chatsworth Estate Venison

Beetroots, blackberries, salsify, dark chocolate

‘Big & Rich’

Bertani, Amarone Della Valpolicella DOCG ‘Valpantena’ 2018, Veneto, Italy, 15.5% ABV

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Selection of British Cheese

(Additional Cheese Course - can be enjoyed before or after dessert)

Celery butter, grapes, crackers, quince jelly

£13 per person

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Chocolate & Coffee Torte

Caramelised hazelnuts, baileys ice cream

‘Rich & Sweet’

Patricius, Tokaji Aszu 6 puttonyos 2016, Tokaji, Hungary, 10% ABV

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Plum Soufflé

Aleatico caviar, mirabelle & nutmeg sorbet

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Tasting Menu £89.00 per person

Wine Flight £50 per person