Gallery Restaurant Sunday Lunch Menu



To Start

Classic Cavendish Prawn Cocktail

Marie rose, gem lettuce, cucumber, lemon

Chatsworth Kitchen Garden Soup

Homemade bread $\mathcal E$ butter

Crispy Pork Belly

Satay sauce, chilli, mango, coconut

Roast Pumpkin Panna Cotta

Blue cheese, Balsamic, pickles

To Follow

Roast Turkey Roulade, Chestnut & Cranberry Stuffing

Potato fondant, roast root vegetables, sprouts, bread sauce, pigs in blankets

Roast Chatsworth Farm Beef

Seasonal vegetables, roast potatoes, beef jus, Yorkshire pudding

Market Fish of the day

Crushed new season potatoes, samphire, garden greens, mussel beurre blanch

Wild Mushroom Tagliatelle

Goats cheese, spinach, truffle

To Finish

Christmas Pudding

Spiced vanilla ice cream, brandy custard

Raspberry Bakewell Slice

White chocolate mousse, raspberry sorbet

Chatsworth Kitchen Garden Crumble

Vanilla ice cream, custard

Chocolate & Blackcurrant Tart

Cassis sorbet, white chocolate

Selection of Cheese

Celery butter, crackers, grapes, quince jelly

2 Courses £37.50 3 Courses £45.00

 $Served \ 12pm-4pm \\ A \ 5\% \ service \ levy \ is \ added \ to \ all \ accounts \ \mathcal{E}' \ distributed \ directly \ to \ staff.$

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.