

# Garden Room

## Sunday Lunch Menu

### To Start

**Classic Cavendish Prawn Cocktail**

Marie rose, gem lettuce, cucumber, lemon £11

**Lady Bower Trout Escabeche**

Carrot, fennel, saffron £10

**Chatsworth Kitchen Garden Soup**

Homemade bread & butter £8

**Crispy Pork Belly**

Satay sauce, chilli, mango, coconut £14

**Roast Pumpkin Panna Cotta**

Blue Cheese, Balsamic, pickles £9

### To Follow

**Roast Turkey Roulade, Chestnut & Cranberry Stuffing**

Potato fondant, roast root vegetable, sprouts, bread sauce, pigs in blankets £22

**Roast Chatsworth Farm Beef**

Seasonal vegetables, roast potatoes, beef jus, Yorkshire pudding £22

**Market Fish of the Day**

Crushed new season potatoes, samphire, garden greens, mussel beurre blanc £25

**Beer Battered Haddock**

Chips, pea puree, tartare sauce, lemon £17

**Wild Mushroom Tagliatelle**

Goats cheese, spinach, truffle £19

### To Finish

**Christmas Pudding**

Spiced vanilla ice cream, brandy custard £9

**Raspberry Bakewell Slice**

White chocolate mousse, raspberry sorbet £9

**Chatsworth Kitchen Garden Crumble**

Vanilla ice cream, custard £8

**Chocolate & Blackcurrant tart**

Cassis sorbet, white chocolate £11

**Selection of Cheese**

Celery butter, crackers, grapes, quince jelly £13

Served 12pm – 4pm

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.