



**Party Menu**  
*(For Numbers 9-18)*

**To Start**

**Beetroot Terrine**  
Peakland white cheese, apple

**Crab Souffle**  
crab bisque

**Chatsworth Beef Tartar**  
pickles, egg yolk

**Ladybower Trout and Langoustine Ravioli,**  
watercress sauce

**To Follow**

**Chatsworth Estate Venison Wellington**  
creamed spinach, red wine sauce, Chateaux potatoes

**Whole Lemon Sole**  
lemon caper butter sauce, watercress, herb potatoes

**Roast Celeriac**  
pearl barley risotto, Parmesan

**Chatsworth Farm Lamb Cutlets**  
braised shoulder, confit potatoes, garden lettuce

**To Finish**

**Lemon Verbena Meringue Tart**  
caramelised white chocolate ice cream

**Chocolate and Banana Fondant**  
banana crème fraiche sorbet

**Chatsworth honey Iced Parfait**  
Bee pollen, Yuzu

**Selection of British Cheese**  
celery butter, grapes, crackers, fig cake

**£69.00 – 2-course - £79.00 – 3-course**