

THE
CAVENDISH
HOTEL
THE GALLERY

Chef Snacks

TO START

Comte Ravioli
Caramelised Onion and Parsley
Venison Tartare
Pickled Walnut Ketchup, Celeriac
Gently Smoked Lady Bower Trout
Garden Beetroot Escabeche, Chervil
Pan Seared Goose Liver
Gingerbread, Pickled Pear

TO FOLLOW

Chatsworth Farm Beef Fillet
Potato and Beef Shin Terrine, Parsnip, Brassicas
Confit Garden Beetroots
Sherry Vinaigrette, Caramelised Cauliflower
Turkey Roulade
pigs in blankets, bread sauce, red cabbage, sprouts, turkey gravy
Pan Roasted Halibut
Roast Bone Sauce, Leek and Potato Gratin

TO FINISH

Caramelised Granny Smith Apple
Stem Ginger Ice cream, Vanilla Supreme
Chocolate Liquor Parfait
Coffee, Toffee, Tanariva Chocolate
Christmas Pudding
Brandy Anglaise
Pistachio Baklava
Yoghurt Sorbet, Chatsworth Honey Foam
Selection of Courtyard Dairy Cheese
Homemade Accompaniments

SIDES

Brussel Sprouts, Chestnut and Pancetta **£6**
Pigs in Blankets **£7.50**
Chunky Chips **£6**
Black Truffle Parmesan Fries **£7.50**

2 courses **£69** | 3 courses **£79**

A 10% service charge is added to all non-resident dining, which is 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.

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Wine Flight

TO START

Ambriel Classic Brut NV
Sussex, England 11% ABV

or

Roland Tissier et Fils Sancerre Rosé
2022, Loire, France 13% ABV

TO FOLLOW

Quinta Do Crasto Douro Red
2021, Douro, Portugal 13.5 ABV

or

Weingut Kracher K
2019, Burgenland, Austria 13.5% ABV

TO FINISH

Bertani Recioto Della Valpolicella Vapantena DOCG
2022 Veneto, Italy 13% ABV

or

Patricius Tokaji Aszú 6 Puttonyos
2017, Tokaji, Hungary 11% ABV

£30 per person