

THE
CAVENDISH
HOTEL
THE GALLERY

Chef Snacks

House Sourdough, Cultured Butter
Kidderton Ash Goat's Cheese & Fig Jammy Dodger
Goose Liver Parfait, Sauternes, Crispy Chicken Skin

TO START

Pheasant Bun
Tempura Roots, Trompette, Winter Truffle

Tunworth Rarebit
Dressed Crab, Brown Crab Emulsion, Sea Herbs

Venison Tartare
Pickled Shiitakes, Sprout Tops, Smoked Oil Emulsion

Montgomery Cheddar Cheese Soufflé
Montgomery Cheese Sauce, Leek

TO FOLLOW

Chatsworth Beef Fillet
Glazed Cheek, Clementine, Chanterelle

Roast Turkey
Pigs In Blankets, Parsnip, Brussel Sprouts & Truffle
Served with all the trimmings

Pot Roast Turnip
Trompettes, Cavolo Nero, Mushroom Consommé

Butter Poached Brill
Mussels, Jerusalem Artichoke, Leek, Fermented Celeriac

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Pre-Dessert

Beetroot, Yoghurt, Sherry

To FINISH

Chocolate & Hazelnut Terrine
Lime Ice Cream

Christmas Pudding
Whipped Brandy Cream, Vanilla Ice Cream

Orange Marmalade Souffle
Burnt Toast Ice Cream

Brioche Bread & Butter Pudding
Dovedale Blue, Quince (Apple Cider Vinegar Gel)

Coffee & Festive Petit Fours
£9.95