THE
CAVENDISH
HOTEL

THE GARDEN ROOM

Lunch and Early Dinner Menu
12-12.30 and 5.00-6.00pm

To START

Garden Beetroot & Carrot Salad 320kcal
Lovage Pesto

Chicken & Leek Terrine 380kcal
Apricot Chutney

To FOLLOW

Venison Croquette 490kcal
Garden Winter Vegetables, Brassicas, Venison Jus

Pan Roasted Bream 510kcal
Creamed Potato, Sauteed Leeks, Fish Bone Sauce

Mushroom Risotto 650kcal

To FINISH

Spiced Apple Trifle 600kcal

Winter Berry Panna Cotta 450kcal

SIDES

Chatsworth Garden Honey Glazed Carrots 280kcal
£7
Creamed Potato 500kcal
£6
Truffle Parmesan Fries 700kcal
£7
Chatsworth Garden Roasted Beets 320Kcal
£7

2 Courses £20 | 3 Courses £25

We will add a discretionary 10% service charge to your bill. 100% of this payment goes to our team. The charge is optional, so if you would like us to remove it, please ask. An allergen menu is available for your information. Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

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SHEFFIELD HONEY COMPANY

The honey in our recipes is supplied by Sheffield Honey Company – an award-winning artisan producer of the finest raw and unprocessed honey. Their bees are kept in secluded hives on the Chatsworth Estate where nectar and pollen are in abundance during the summer months. This provides the perfect environment for bees to thrive in and produces delicious tasting honey for our restaurant.



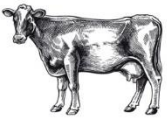
CHATSWORTH GAME

The venison featured on our menus is sourced from the Chatsworth Estate. A close knit team of three ensure the deer and pheasants on the estate are healthy and well-managed, in cooperation with the British Game Alliance. Sustainable wildlife management is an integral part of the team's day-to-day activities, ensuring both the habitat and animals are well looked after.



CHATSWORTH BEEF AND LAMB

All of the beef and lamb that features on our menus is sourced from Chatsworth Farm Manager, David Howlett. David rears a native breed of cattle that have free run of the fields and are able to forage on berries, crops and grass. We use as much of the cow as possible, even down to re-distributing small bits of cut to a local pie company.



BROCK & MORTON

Brock and Morten pride themselves on producing the finest cold pressed rapeseed oil. Since starting in 2013, they have created several fabulous flavours which have been added to their oil range. Their oils offer big flavours that are versatile in the kitchen and don't compromise on nutrition. Only the best quality home grown seeds are selected for pressing, the oil is then made using traditional methods that don't use additives but do use a great amount of passion and care.









WYE BAKEHOUSE

Based in Bakewell, Wye Bakehouse supply our restaurants with fresh bread and sourdough daily. Wye Bakehouse has two different sourdough cultures, one made with rye flour and another made with white, and they refresh them, with equal parts of water and flour every day. Their sourdoughs are mixed in the early hours of the day and are left to ferment for up to 12 hours before being baked.





RG MORRIS

Ladybower Reservoir is the largest of three reservoirs in the Upper Derwent Valley, famous for their connection to the legendary Dambusters. Located nearby in the village of Buxton is RG Morris – a family-run supplier of the finest quality Ladybower Trout. All fish is caught using sustainable methods to ensure the fish of Ladybower can be enjoyed for generations.

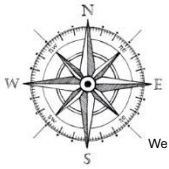
CHATSWORTH KITCHEN GARDEN

Home-grown fruit and vegetables are supplied to us by our very own Chatsworth Kitchen Garden. All manner of fruit, salad, cut flowers and vegetables are grown here. Our chefs collaborate closely with the garden team and we plan our menus around the planting so it's extremely seasonal and fresh. We're proud to say that the Kitchen Garden has zero waste, with all harvested produce being used in the house, our restaurant, The Stable Yard and Chatsworth Farm Shop. All food waste is made into compost and sent back to the gardens each week to help the fruit and vegetables to grow.



THE MUSHROOM EMPORIUM

Robyn Schultz is the owner of The Mushroom Emporium, who grow a range of mushrooms in a controlled environment on the Chatsworth Estate. Every care is taken by the team to ensure a healthy harvest of mushrooms so you can enjoy them in our restaurant.



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