



The Cavendish

Lunch

Two courses for £35 • Three courses for £42.50

To begin

A selection of artisan breads and flavoured butters

First Course

Pea soup with candied mint
Lemon cream fraiche

Chatsworth pork terrine
With a pineapple and chilli salsa and crispy pork crackling

Salmon gravlax cured in squid ink
Served with rhubarb gel, sorrel and watercress

Heritage tomato and basil salad (VE)
Finished with a pimento pepper gazpacho

Main Course

Derbyshire braised lamb shoulder
Charred celeriac, pea puree, confit carrot and a redcurrant reduction

Smoked haddock roulade
Wrapped in Prosciutto, with potato rösti, purple sprouting broccoli and a caper beurre blanc

Slow cooked Derbyshire ox cheek
On bone marrow mash with charred Hispi cabbage, red wine jus and Bourguignon garnish

Charred courgette stuffed with pea, mint and broad bean salsa (VE)
With paprika parmentier potatoes and a pimento pepper coulis

Desserts

Espresso parfait
Home-baked ginger biscuit and candied hazelnuts

Chocolate and passion fruit tart (VE)
With a passion fruit and mango sorbet

White chocolate and blackcurrant torte (V)

Apple frangipane (V)
With clotted cream

Followed by loose leaf tea or barista
made coffee and petits fours