

Private Dining Lunch Menu

£60pp

Choose a first course, main course and dessert

Reception drink

A glass of Corney and Barrow Sparkling Blanc de Blancs Method Traditionale NV

To Begin

A selection of artisan breads and flavoured butters

First course

Pea soup with candied mint (V)

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

To cleanse the palate

Champagne and blackcurrant sorbet

Desserts

Espresso parfait

Home-baked ginger biscuit and candied hazelnut

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 a speciality cafetière of coffee
and petits fours**