



CHATSWORTH

---

# CAVENDISH RESTAURANT

## To Begin

Bread rolls with English salted butter (V)

## First Course

Pea soup

With a mint crème fraîche (V)

Chicken liver parfait

Served with toasted brioche and onion jam

Chorizo arancini

With a burnt apple puree

Smoked mackerel

Served with an endive and English apple salad

## Main Course

Confit duck

With a rich lentil cassoulet, crispy kale and herb crumb

Slow cooked belly pork

Stuffed with pistachio and served with an oat crumb, creamy mash, seasonal greens and a cider jus

Pan fried sea bream

With an olive tapenade, ratatouille of seasonal vegetables and roasted new potatoes

Beetroot risotto

With a creamy feta crumb and vegetable crisps (V)

Crispy polenta

Served with roasted red peppers and a mushroom ragù (VE)

## Dessert

Lemon and white chocolate torte  
Served with rhubarb compote, lemon tuille and sorrel

Baked chocolate and praline tart  
With vanilla ice cream and a hazelnut Florentine

Hibiscus poached pineapple  
With lemongrass coconut sorbet and lime gel (VE)

Ginger and mandarin crumble trifle

Two courses for £37.50

Three courses for £45.00

Our servers can advise on any dietary requirements and allergens