



CHATSWORTH

This is a sample menu, our menus are changed seasonally.

## Chatsworth Wedding Breakfast Menu

*Please choose one starter, main & dessert for the entire party (excluding allergies and dietary requirements)*

### Starters

Chargrilled vegetable terrine, rocket & pine nut salad, balsamic glaze (v)  
Pickled pear, stilton & watercress salad with a walnut dressing (v)  
Crab cakes, mango salsa, and a micro herb salad  
Ham hock, Derbyshire cheddar cheese croquet, piccalilli  
Smoked chicken, Buxton blue cheese, micro herb salad  
Gin cured salmon, beetroot, horseradish cream

### Main course

Slow cooked ox cheek, crushed potato, & Guinness jus  
Confit duck leg, garlic crushed potato, apricot & sage sauce  
Confit pork belly, confit potato, cauliflower puree, cider jus  
Roasted cod loin, bubble & squeak, hollandaise  
Corn fed chicken breast, herb crushed potato cake, crisp pancetta, tarragon jus  
Dijon & herb crusted lamb rump, potato terrine, pea puree, redcurrant jus (£5 supplement)  
Sirloin of beef, dauphinoise potato, roasted chantenay carrots & pan gravy (£5 supplement)

### Vegetarian

Gnocchi, wild mushroom, basil pesto (ve)  
Pumpkin ravioli, orange, honey & thyme dressing (v)

**All main courses served with market vegetables**

## Dessert

Eton mess  
Strawberry & basil entremets  
Triple chocolate mousse cake  
Bakewell tart with clotted cream  
Vanilla pannacotta with poached blackberries  
Amaretto crème brulee & a shortbread biscuit  
Rhubarb & custard tart with a ginger crumb & clotted cream  
Peakland cheese terrine, rye crackers, celery sticks, grapes and tomato & onion chutney (£5 supplement)  
Assiette of Chatsworth honey – honey cake, honey parfait, honey combe & Greek yoghurt (£5 supplement)

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## Children Menu~ £27.50 per child

This menu is for children aged 12 or under  
One menu choice for all children present as guests

### Starter

Homemade tomato soup  
Trio of melon

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### Main

Chatsworth sausage, mashed potato and seasonal vegetables  
Roast chicken, chunky chips

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### Dessert

Chocolate brownie with chocolate sauce  
Ice cream sundae

## Canapés

Please choose 4 of the following options

### **Hot**

Mini toad in the hole, onion marmalade  
Sticky belly pork bites  
Steak & béarnaise choux bun  
Pea & mint arancini  
Mini battered fish & chips, pea puree

### **Cold**

Goat's cheese & red onion jam cheesecake  
Tomato, olive & pesto crostini  
Prawn cocktail tartlet  
Smoked salmon, cream cheese blini  
Chicken liver parfait, croute, onion marmalade

**Sweet options available on request**

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## Evening Light bites

### **The Ploughman's Board**

A hearty selection of Chatsworth pork pie, local ham, mature English Cheddar cheese, Stilton cheese, home-made piccalilli, tomato & onion chutney, selection of bread.

### Light bites upgrade £26.50 per person

#### **Traditional Hog Roast (min 80 guests)**

Roast Pork and crackling, bread rolls, stuffing, apple sauce  
(Alternative options available upon request to suit dietary requirements)

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#### **Upgraded Hot Roast option**

Including a choice of one of the following;

Roast potatoes  
Potato wedges  
Hand cut chunky chips  
Plus a selection of salads  
**Surcharge £5 per person**

Please advise us on any dietary requirements and allergies