

## Starters

Course pork pâté, apple purée, grilled artichoke and fine bean salad

Grilled fillet of mackerel, ratatouille dressing, crispy shallot and basil oil

Free range chicken and leek terrine, pickled wild mushrooms, truffle cream and celery

Smoked haddock and saffron risotto, mascarpone cheese and herb salad

Caramelised red onion and plum tomato tart, petit crottin and dressed rocket

Tian of cantaloupe melon, passion fruit sorbet, poached tropical fruits and vanilla syrup

Ballontine of ham hock and parsley, watercress, home made piccalilli

Seared peppered salmon, avocado and baby potato salad, whole grain mustard vinaigrette

## Soups

Roasted tomato and pepper soup, garlic croutons and basil pesto

White onion and cider soup, apple and celery

Leek and potato, chive crème fraiche

Creamed parsnip, spiced onion fritters

Classic French Onion, gruyere croutons

Carrot and coriander, soft herb cream

£5.50 supplement as an extra course

## Main Courses

Pot roast chicken breast, fondant potato, chestnut creamed cabbage, fine beans, smoked bacon jus

Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine gravy

Pan fried fillet of pork, sage creamed potato, braised red cabbage, roasted turnip, port sauce

Braised blade of Chatsworth Estate beef, Pommes Anna, wilted spinach, wild mushroom cream

Slow cooked shoulder of Derbyshire lamb, potato gratin, crushed carrots, rosemary and garlic jus

Pan fried fillet of sea bream, crushed baby potatoes, seasonal greens, black olive and tomato vinaigrette

Sea salt baked Scottish salmon, pea and leek risotto, fennel, cracked pepper dressing

## Vegetarian

Marinated Mediterranean vegetables, globe artichoke and potato salsa, aubergine purée

Baked filo basket, honey glazed celeriac, wilted spinach, sauté wild mushrooms

Spinach and ricotta ravioli, oven roasted butternut squash, sage butter

## Desserts

Apple crumble tart, Crème Anglaise, vanilla ice cream

Bakewell tart, clotted cream

Sticky toffee pudding, caramel sauce, milk ice cream

Lemon and lime cheesecake, lemon sorbet

Red berry panna cotta, almond tuile, berry compote

Passion fruit mousse, orange syrup, coconut biscuit

Bitter chocolate and orange torte, vanilla crème fraiche

Classic lemon tart, mixed berry ice cream

## Sorbets

Champagne

Blackcurrant

Mango

Raspberry

Lemon

£2.75 supplement as an extra course

## Tea and Coffee

Freshly brewed tea and coffee with petits fours