

THE
CAVENDISH
HOTEL

Meet the Grower
Ambriel Sparkling English Wines

To Start

Smoked Chatsworth Estate Venison Tartare
Coal oil, pickled walnut, sour dough

Cured & Charred Ladybower Trout
Cucumber ribbon, smoked buttermilk, dill oil, pickled shallot, rye crisp

Mains

Roasted Chatsworth Farm Lamb Loin
*Spring pea & mint puree, confit shoulder croquette, glazed baby carrots, lamb & red
wine jus*

Turbot on the Bone
Braised leek heart, langoustine, new season asparagus, saffron velouté

To Finish

Yorkshire Forced Rhubarb
Rhubarb & vanilla parfait, ginger streusel, hibiscus gel, rhubarb sorbet

Valrhona Chocolate & Hazelnut
Dark chocolate Cremeux, hazelnut praline, salted caramel, cocoa sable, Pedro Ximenez reduction

