

THE  
**CAVENDISH**  
HOTEL

*A Regency Dinner*

**First Course**

White Soup of Chicken & Almond  
*Toasted almonds and warm bread*

Potted Native Shrimps with Lemon & Mace  
*Hot buttered toast*

Ragout of Asparagus & Garden Peas  
*Fine herbs, toasted brioche*

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**Second Course**

Roast Saddle of Chatsworth Lamb  
*Minted peas, asparagus, lamb gravy*

Roast Turbot with Lobster Sauce  
*Brown butter, coastal herbs, young vegetables*

Fricassée of Chicken with Morels  
*Spring vegetables and white wine cream*

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**Third Course**

Gooseberry Fool  
*Sweet cream and shortbread*

Strawberries & Cream  
*Elderflower syrup, meringue*

Lemon Syllabub  
*Candied peel ratafia biscuits*

