

Mother's Day

Live music and sharing boards



THE CHATSWORTH SUITE

£50 per person

BREAD AND FLAVOURED BUTTER (GFa) (VEa)

STARTERS

Roasted pepper & tomato soup, served with warm bread and butter (GFa) (VEa)

*Rabbit & mustard croquette, mushroom & truffle sauce, grilled spring onions,
rocket salad (GF)*

*Cured tuna & salmon ballotine wrapped in seaweed, served with bouillabaisse
style sauce, pickled radishes and grilled asparagus (GF)*

MAIN COURSE

Meat sharing board

*Our Mother's Day sharing boards are served with gravy, sautéed greens, herb
roasted potatoes, maple glazed carrots & parsnips, a Yorkshire pudding,
cauliflower cheese (GFa)*

*Roasted lemon & thyme chicken supreme,
Roast sirloin of beef,
Pork Wellington*

Plant-based sharing board

Plant-based Wellington

*Our Mother's Day plant-based sharing boards are served with gravy, sautéed
greens, herb roasted potatoes, maple glazed carrots & parsnips Yorkshire pudding,
cauliflower cheese (GFa) (VEa)*

DESSERTS

Grindleford Gourmand

A selection of miniature desserts

Mini pavlova with vanilla Chantilly cream and seasonal berry compote (GF) (V)

Mini chocolate brownie, salted caramel sauce and vanilla ice cream (GF) (V)

Sticky toffee pudding, banoffee sauce and clotted cream ice cream (V) (GFa)

TEA, COFFEE & HOMEMADE CHOCOLATE (GFa) (VEa)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) gluten free - describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

Our processes for making gluten-free dishes have been accredited by Coeliac UK.