

Chatsworth Wedding Breakfast Menu - Autumn and Winter - October to March



Please choose one starter, intermediate, main & dessert for the whole party

Starters

Confit chicken terrine, spiced pear chutney, toasted brioche

Pheasant wrapped in bacon, salad of apple, endive, celery leaf, walnuts

Chatsworth venison terrine, watercress, bilberries

Carpaccio of beef, lambs leaf, horseradish cream

Deep fried goats cheese, Parma ham, fig chutney

Lightly spiced crab cakes on julienne of vegetables, lemon butter sauce

Poached salmon and herb ballontine, Avruga caviar, chive crème fraiche

Vegetarian

Pears poached in red wine, Cashel blue cheese cream

Deep fried brie, salad of cranberry, apple, walnut

Salad of peppered goats cheese, pickled beetroot, apple

Butternut squash, spinach & emmental risotto

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Intermediate sorbets

Raspberry & mint

Elderflower

Pink grapefruit

Strawberry

Champagne & mint

Sparkling Champagne

Soups as intermediate or starter

Hartington stilton & leek soup, truffle foam

Smoked haddock, bacon & vegetable chowder

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Main course

Roast loin of Chatsworth Estate venison, mini three bird pie, vegetable gratin, braised red cabbage, red wine sauce

Honey glazed Gressingham duck breast, brandy soaked cherries, fondant potato

Chatsworth Estate roast sirloin of English beef, braised beef pithivier, wild mushrooms, tarragon baby potatoes, red wine sauce

Chicken & pheasant ballotine, confit potato, creamed leeks, honey roasted parsnips, game gravy

Poached fresh salmon fillet, lemon & dill new potatoes, hollandaise sauce, fresh watercress

Pan-fried sea bass fillet, cauliflower puree, wilted spinach, potato rosti, chive butter sauce

Vegetarian

Dovedale Blue & chestnut tart, butternut squash, maple syrup

Baked aubergine, ratatouille, fresh tomato & olive sauce

Char-grilled haloumi cheese, roasted aubergine, vegetable fritters, sweet chili dressing

Tartlet of sweet roasted garlic, spinach & brie, salad of warm seasonal vegetables, balsamic vinegar & olive oil

Dessert

Hot chocolate fondant, vanilla ice cream

Red wine poached pears, whiskey & honey ice cream

White chocolate, lemon & pistachio cheese cake

Sticky toffee pudding, butterscotch ice cream & caramel rum sauce

Chatsworth Bakewell pudding, clotted cream ice cream

Triple chocolate brownie, rum & raisin ice cream, pecan ganache

Classic vanilla crème brûlée, shortbread biscuit

Cheese course chosen as dessert or extra £6.00 for post dessert course

Selection of British cheeses, grapes, celery, artisan biscuits

Petits fours

Chatsworth gold blended coffee

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Children

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

Starter

Garlic bread & cheese
Chicken fillets & barbecue sauce
Trio of melon

Main

Sausage & mash
Homemade tomato & mozzarella pizza
Roast chicken, chunky chips

Dessert

Knickerbocker glory
A selection of ice cream
Chocolate mousse

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Canapés
Please choose 4

Savory

Baby brioche, crayfish & lemon crème fraiche

Smoked salmon blinis, cream cheese & caviar

Crouté, lobster mousse

Crispy duck, sage & onion risotto

Chorizo, basil & manchego pizza

Honey & mustard glazed chipolata sausages

Balsamic glazed goats cheese & pine nut tartlet

Quails egg & pesto

Cheese & chive puff pastry pin wheels

Sweet

Mini sultana scones, jam & clotted cream

Chocolate & cranberry brownie

Mini lemon meringue pie

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Late 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

The Stables board

A selection of Parma ham, chorizo sausage, olives, balsamic onions, dressed tomato, mozzarella, selection of bread

Derbyshire cheese board

Rye water crackers, celery sticks, home-made piccalilli, tomato & onion chutney