

Chatsworth Wedding Breakfast Menu - Spring and Summer - April to September



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

Starters

Buffalo mozzarella, prosciutto di Parma, roquette salad, balsamic glaze

Homemade chicken liver parfait, truffle butter, toasted brioche, tomato & onion chutney

Seared beef carpaccio, wild roquette salad, truffle dressing

Crab & gruyère tart, salad of garden greens & basil oil

Home cured gravlax of salmon, asparagus hollandaise

Escalope of salmon on crushed peas, fresh oregano vinaigrette

Vegetarian

Pears poached in red wine, Cashel blue cheese cream

Vegetable terrine, herb, gherkin & caper dressing

Deep fried brie, salad of cranberry, apple, walnut

Salad of peppered goats cheese, pickled beetroot, apple

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Main course

Honey glazed Gressingham duck breast, confit leg, choux farci, wilted spinach, champ mashed potato, port wine sauce

Chatsworth Estate roast sirloin of English beef, potato dauphinoise, truffle, bacon & shallot cabbage, red wine sauce

Chicken breast, tian Provençale, wilted spinach, parmesan tuile

Chatsworth Estate rack of lamb, potato gratin, broad bean, peas, baby onions, tarragon sauce (surcharge of £3 pp)

Roast rump of lamb, saffron mash, petit ratatouille, tapenade jus

Seared salmon, baby scallops, spring onions, parsley potatoes, saffron sauce

Vegetarian

Fresh cannelloni stuffed with goats cheese & spinach, aubergine, vine tomatoes

Baked aubergine, ratatouille, fresh tomato & olive sauce

Caramelized shallot, tomato and goats cheese tartlet, salad of warm seasonal vegetables, balsamic vinegar & olive oil

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

Deep fried polenta chips, stir fried vegetables, yogurt & dill dressing

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

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Dessert

Hot chocolate fondant, vanilla ice cream

White chocolate, lemon & pistachio cheese cake

Sticky toffee pudding, butterscotch ice cream, caramel rum sauce

Chatsworth apple parcel, butterscotch sauce, clotted cream

Chatsworth Bakewell pudding, clotted cream ice cream, strawberries

Cox apple tarte tatin, English custard

Passion fruit tart, raspberry compote

Classic vanilla crème brûlée, handmade shortbread biscuit

Cheese course chosen as desert or extra £5.00 for post desert 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