

Chatsworth Afternoon Tea

On Arrival

A glass of Corney and Barrow Sparkling Blanc de Blancs
Or upgrade to a glass of Laurent-Perrier Cuvee Rose Champagne for £20pp

To begin

Salmon Gravlax cured in squid ink, with rhubarb gel, sorrel and watercress

Freshly made sandwiches on locally sourced breads

Coronation chicken

Goat's cheese, Prosciutto and fig jam

Chatsworth glazed ham and plum chutney

Egg and watercress

Pastrami deli

A brief interlude

Champagne and blackcurrant sorbet

Baked to perfection by our own pastry chef

Duo of freshly baked plain and fruit scones
Served warm with Chatsworth recipe jam and clotted cream

Handcrafted macaron

Lime and pineapple posset

Chocolate and coffee layer cake

Strawberry and Lemon cheesecake

Our servers can advise on any
dietary requirements and allergens