



## THE CAVENDISH HOTEL

### Menus

Wherever possible, individual requirements for menus can be accommodated, Head Chef Alan Hill is available to offer help and expertise on menu arrangements. Experience tells us that the quality of food and service can be best achieved for functions when the whole party dines from a set menu common to all, it is quite usual and acceptable for the hosts to choose a menu in this way on behalf of their guests.

The menu maker selection is designed for minimum number of 10. For numbers up to 10 where a set menu is not chosen, the a la carte menu available at the time is offered. For parties between 11 and 20, a reduced menu comprising 3 starters 3 main courses and 3 desserts, again chosen from the prevailing a la carte menu, will be offered.

The final choice from this menu can be made when all the party are gathered; please bear in mind that for these larger numbers, even a limited choice will increase preparation times. The current Gallery menu is enclosed as a sample, but changes are incorporated on a regular basis, we will therefore advise you of the prevailing menu to be offered nearer the time.

For numbers above 20, then a set menu common to all must be chosen from the menu maker selection.

#### **For Buffet style menus there are two options:**

1. A 'Finger Buffet' comprises various items presented on platters and eaten with ones fingers.
2. A 'Banquet buffet' which is an elaborate display of numerous items carved personally by the chef.

Finger buffets are subject to a minimum number of 10 persons and a Banquet buffet a minimum of 25 persons. Vegetarian and dietary requirements can be accommodated in most cases.



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### **Evening Entertainment**

When the Cavendish is taken on an exclusive use basis, a variety of entertainment can be made available into the evening, from a string quartet to disco or live band. The cost of a DJ ranges from £350.00 and prices for live bands are available on request. The area for evening entertainment is in the Garden Room

### **Terms and Conditions**

For payment of deposits, final payments, cancellation policy and general requirements please refer to the separate terms and conditions document for completion with your deposit. Please note a 5% service levy is added to all accounts for distribution directly to staff.



## THE CAVENDISH HOTEL

### Menu Maker

***(Please choose one starter, one main course and one dessert common to all)***

*For an intermediate course, please choose from the starter section*

Any 2 courses £42.00 | 3 courses £52.00 | 4 courses £63.00 | 5 courses £70.00

*Cafetiere coffee with homemade petit fours £5.00*

### Starters

Caesar salad, pisaladiere, crispy anchovies  
Jaquest smoked salmon, tabbouleh, celeriac coleslaw  
Chicken liver pate, red onion marmalade, mustard mayonnaise  
Derbyshire ham hock, Jaquest smoked chicken roulade, pineapple piccalilli  
Spinach, sweet potato pithivier, micro herbs, cucumber  
Smoked mackerel, new potato salad, beetroot ice  
English lobster, mac 'n' cheese, mustard, porter's cheese (£4 supplement)  
French onion soup, Roscoff onions, parmesan & truffles

### Main Courses

Cornish sea bass, crab, English pea sabayon, boulangere potatoes  
Roasted duck breast, apricot, oranges, fondant potato  
Loin of pork, braised cheek, apple & walnut salad, dauphinoise potatoes  
Baked cod fillet, butter beans, chorizo, mussels, saffron  
Rack of lamb, soubise mash, kale, mint sauce  
West coast plaice, scallop mousse, saffron potatoes, lobster espuma  
Roast fillet of beef 'Wellington', dauphinoise potatoes and seasonal vegetables

### Vegetarian Selections

*(1 choice common to all)*

Wild mushroom "Shepherd's pie" carrots, petit pois  
Butternut squash risotto with honey roast squash, crispy duck egg & watercress  
Goats cheese gratin with beetroot & shallot vinaigrette  
Spinach & truffle scented ravioli with pepperonata and herb oil



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### Desserts

Baked egg custard tart, vanilla ice cream  
Selection of Cavendish homemade ice-creams  
Pear 'Belle Helene' chocolate sauce  
Plum and blackberry tart, plum sorbet  
Chocolate fudge cake, cherries, red wine  
Cavendish treacle tart, vanilla Anglaise  
Crème brulee, orange blossom shortbread biscuit  
'Mrs Hills' lemon tart, raspberry ice cream

### Cavendish Cheese Board

*Sourced by the Award Winning Courtyard Dairy in Settle*

#### **Dorstone**

*One of Britain's most outstanding goats milk cheeses. Made in a French style it is mousse like, creamy and rich with a hint of goat flavour. Made by Charlie Westhead in Herefordshire England.*

#### **Baron Bigod**

*A classic and original Brie made in Suffolk. Britain's only unpasteurised 3 kg Brie made on the farm. Rich and ripe. Made by Jonny & Dulice Crickmore in the Bungay Suffolk.*

#### **Sparkenhoe Vintage Red Leicester**

*The only unpasteurised farmhouse red Leicester made in the world. Earthy and mellow with a flaky texture. This vintage version is aged for 18 months. Made by David & Jo Clarke in Leicestershire England.*

#### **Barwheys Cheddar**

*Tricia makes cheese with rich, unpasteurised milk from her 36 Ayrshire cattle, after building up the herd and dairy from scratch in 2008. This Cheddar is fast becoming renowned for its complex and long flavours. Made by Tricia Bey at Maybole near Ayrshire, Scotland.*

#### **Cote Hill Blue**

*With the milk price falling the Davenports took a short course in cheese making and invented Britain's first unpasteurised soft, rich creamy blue. Made by Michael & Mary Davenport in Lincolnshire.*

#### **Stichelton**

*Hand ladled and made to a traditional Stilton recipe but with unpasteurised milk. Creamy and nutty with a rich blue flavour. Made by Joe Schneider in Nottinghamshire, England.*

(Cheese taken as an alternative to dessert has a supplementary charge of £4.00)



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## For Something Extra Special

Canapés

Hand dived scallops  
with cauliflower puree, raisins, Chatsworth estate farm shop bacon, salted walnuts

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Wild mushroom & smoked chicken soup, truffle

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Roast fillet of beef  
fondant potato, wild mushrooms, foie gras, vichy carrots

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Sorbet

Dark chocolate delice with salted milk chocolate & banana ice-cream

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Court Yard Dairy English cheese selection with Cavendish chutney and biscuits

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Fresh filter coffee and petit fours

**Five courses £89.00 including VAT**



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## **The Banquet Buffet**

*(Available for parties of 25 and above)*

Soup of the day

Duck liver parfait with Yorkshire chutney

Beetroot cured salmon, rye & bulls blood

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Roast sirloin of Castlegate beef & horseradish

Honey baked ham with piccalilli

Moss Valley roast pork with burnt apple sauce

The vegetarians' platter

*(Please advise number required)*

Mixed leaf, Waldorf salad, Niçoise salad, coleslaw, sour cream potato salad

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Dark chocolate tart with vanilla ice-cream

Mixed berry Pavlova.

Selection of British Isle cheeses with chutney and homemade water biscuits.

Cavendish blend of tea or coffee

**£49.00 including VAT**



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### **Finger Buffet No.1**

Hand cut sandwiches  
(egg mayonnaise, ham & English mustard, cheese and onion)  
Bacon and stilton quiche  
Mr Hancocks sausage rolls – grain mustard  
Jaquest pastrami & pickled onion focaccia  
BBQ chicken drumsticks

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Chocolate tart with Cornish ice-cream  
Cavendish blend tea or coffee

**£25.00 including VAT**

### **Finger Buffet No.2**

Hand cut sandwiches  
(Smoked salmon & cucumber, pastrami & pickled onion, egg mayonnaise)  
Mr Hancock's pork pie with homemade piccalilli  
Italian olives  
Caesar salad  
Cornish crab & potato salad  
Jaquest hot roast smoked salmon plate

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Lemon tart & crème fraiche  
Cavendish blend tea or coffee

**£34.00 Including VAT**



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### **Canapé Menu**

*(Please choose three of the following)*

Mini Yorkshire pudding with salt beef & horseradish

Redwood smoked salmon with cucumber & lime pickle

Pressed ham hock terrine & piccalilli

Sundried tomato & mozzarella, basil

Duck liver parfait with Cavendish chutney

Mini crab cakes with saffron mayonnaise

Asparagus wrapped in Parma ham with mayonnaise & dill (seasonal)

Red onion & goats cheese tartlet, baby rocket salad

Mini Caesar salad

**Per person price £6.50**



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