

RHS CHATSWORTH FLOWER SHOW

6-10 June 2018

White Peak Restaurant Hospitality Packages

Be part of
something amazing



Royal
Horticultural
Society

Partnered by

WEDGWOOD

ENGLAND 1759



RHS Chatsworth Flower Show

White Peak Restaurant

Drawing on the outstanding beauty of the Peak District and its natural environment, visitors to the White Peak Restaurant will be presented with an exquisite culinary experience through a journey of agricultural discovery.

Serving breakfast, lunch and afternoon tea across all five days of RHS Chatsworth Flower Show, guests will begin their White Peak gastronomic expedition along the serpentine path that leads to the restaurant and will be greeted on arrival with a warm welcome from our friendly team.

The bright and airy restaurant provides the perfect setting to dine and sample plates from a modern British menu, deeply rooted in great Northern and local produce, showcasing the very best that's in season. Delight in the locally sourced ingredients and refreshing selection of beverages, and while away an hour or two as you take stock of your favourite moments of the Show so far.



Delight in the locally sourced ingredients and refreshing selection of beverages

RHS Chatsworth Flower Show

White Peak Premier Package

Dine in our beautifully-designed restaurant set in the heart of RHS Chatsworth Flower Show with three meals throughout the day all inspired by the beautiful Peak District.



The White Peak Premier Package is £180 per guest which includes a Show entrance ticket, a seat at a table within the White Peak restaurant from 10.30am to 5.30pm and a Show guide.

Enjoy a hearty breakfast, a superb four-course lunch and a delightful afternoon tea all inspired by the beautiful Peak District included with the package.

Guests will begin their White Peak gastronomic expedition along the serpentine path that leads to the restaurant

A guide to your day

- **10.30am** The White Peak Restaurant opens to serve you breakfast, before you enjoy the morning exploring RHS Chatsworth Flower Show
- **12.30pm** Your reserved seat is waiting at the White Peak Restaurant, where our catering team will serve you with lunch and wine before you return to RHS Chatsworth Flower Show
- **3.30pm** A refreshing glass of champagne and a full afternoon tea is served in White Peak Restaurant until 4.30pm
- **5.30pm** Guests depart White Peak Restaurant
- **6.30pm** Show close.*



*The Show will close at 5pm on Sunday so guests will depart following the afternoon tea service

RHS Chatsworth Flower Show

White Peak Package

Dine in our beautifully-designed restaurant set in the heart of RHS Chatsworth Flower Show with lunch and afternoon tea inspired by the beautiful Peak District.



The White Peak Package is £170 per guest which includes a Show entrance ticket, a seat at a table within the White Peak restaurant from 12.30pm to 5.30pm and a Show guide.

Enjoy a superb four-course lunch and a delightful afternoon tea all inspired by the beautiful Peak District included with the package.

The perfect setting to dine and sample plates from a modern British menu

A guide to your day

- **10am** Enjoy the morning exploring RHS Chatsworth Flower Show
- **12.30pm** Your reserved seat is waiting at the White Peak Restaurant, where our catering team will serve you with lunch and wine before you return to RHS Chatsworth Flower Show
- **3.30pm** A refreshing glass of champagne and a full afternoon tea is served in White Peak Restaurant until 4.30pm
- **5.30pm** Guests depart White Peak Restaurant
- **6.30pm** Show close.*



*The Show will close at 5pm on Sunday so guests will depart following the afternoon tea service

RHS Chatsworth Flower Show

White Peak Restaurant Menus

From a hearty breakfast ciabatta to a luxurious afternoon cream tea via a fascinating four-course lunch menu, the White Peak Restaurant showcases the very best in dining and refreshment

Your breakfast menu

- A selection of chilled fruit juices
- Breakfast ciabatta with award winning pork and leek sausages or dry cured smoked back bacon, served with tommy sauce and fruity brown sauce
- Freshly-brewed coffee, English Breakfast tea and a selection of tisanes

Your afternoon tea menu

- A glass of champagne
- A selection of classic afternoon tea finger sandwiches British ham and mustard mayonnaise; smoked salmon and lemon mayonnaise; cucumber and cream cheese; egg mayonnaise and cress; Coronation chicken
- An array of delicious afternoon tea cakes Fruit scone, clotted cream and strawberry jam; chocolate mousse brownie; Bakewell slice; raspberry velvet cupcake; carrot cake; macaroons and strawberries
- Freshly-brewed coffee, English Breakfast tea and a selection of tisanes


Your three-course lunch menu

Starter

- English asparagus, Whitmore cheese fondue Savoury granola 
- Smoked trout paté Beetroot, watercress and floral salad, horseradish cream, cracked black pepper oil
- Pressed 'Lobby' terrine Slow braised Derbyshire beef and roots, home-made Nottingham 'Harry Palmer' sauce
- Chilled tomato minestrone Tomato consommé, Heritage tomatoes, herbs and pasta, Ashford in the Water basil rapeseed oil 

Main course

- Roast breast of chicken with Fidgety Pie and leek cream potatoes Smoked bacon and apple in puff pastry
- Slow braised Hope Valley lamb shoulder, black garlic and caper puree Pod vegetable and new potato salad, shallot and herb dressing
- Seared fillet of salmon, shaved fennel and orange salad Saffron fondant potato, toasted fennel and poppy seed vinaigrette

- Roasted courgette, rosemary, butternut and curd cheese tart Charred Mediterranean vegetables, rocket and balsamic salad 

Dessert

- Lemon curd Bakewell tart Clotted cream
- Vanilla cheesecake Gooseberry and thyme compote, Ashbourne gingerbread
- Strawberry and elderflower jelly Sweet apricot and rhubarb chutney, Derby biscuits
- Derbyshire cheese plate Dovedale blue, Peakland white, Whitmore ewe's, Colwick cheese, Derbyshire
- Freshly brewed coffee
- Bakewell fudge

The lunch menu includes two glasses of wine.





Royal
Horticultural
Society

RHS Registered Charity No: 222879/SC038262

For more information contact:

Marietta Reynolds

rhs.chatsworth@horseradish-hospitality.com

01244 304 618

All images © RHS/Horseradish

HORSERADISH

rhs.org.uk/chatsworth