

SAMPLE MENU

Chez Roux – Newmarket



CANAPES

SEVERN AND WYE SMOKED SALMON ROULADE
with Croxton manor cream cheese, Kings caviar and chives (GF)

WILD MUSHROOM ROULADE
with Croxton manor cream cheese and chives (GF) (V)



STARTER

BURRATA WITH CHESTNUT HONEY VINAIGRETTE
Green asparagus, charred heritage tomatoes

HOME CURED CITRUS SCOTTISH SALMON
Horseradish panna cotta, Beetroot and orange

GAME TERRINE
Pear and Ginger Chutney with Brioche



MAIN COURSE

GRILLED NORWEGIAN COD
Kefir Lime-Pennette with Tomato Fondue

RACK OF LAMB WITH MUSTARD BUTTER CRUST
Goat's Cheese Croquette, salt baked Kohlrabi, pea, samphire and cavolo nero

ROASTED LAKE DISTRICT VENISON
Butternut Squash puree, Truffle and crispy shallots

CHILLI ROASTED CAULIFLOWER
pea puree, soya beans, melted cherry tomatoes and roasted pine nut (VEGAN)



DESSERT

LIME AND GINGER PANNA COTTA

Chilled rhubarb consommé, crystallised ginger

CHOCOLATE TART

Caramelised Banana, Brown butter ice cream, Caramel

BAKED BOMBE ALASKA WITH STRAWBERRY ICE CREAM

Strawberry coulis

MATURED GODMINSTER CHEDDAR

Quince Jelly Jam, Celery salad, Fruit Bread



AFTERNOON TEA

SANDWICHES

Ham and Emmental Cheese with Mustard Mayonnaise

Coronation Chicken with Spinach and Raisins

Smoked Salmon and Crème fraîche

Cream Cheese and Cucumber

FRUIT SCONES AND PLAIN SCONES

Roux Strawberry jam

Cornish clotted cream

MINI PATISSERIE

Chocolate Bourbon Biscuit

Caramel Digestive Biscuit

Mini Lemon Tart

Chocolate Fudge Eclairs

Mini Paris Brest Choux

Passionfruit Pate de Fruit

Orange Macaroon

Chocolate Florentin