



Chez Roux

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Canapés

Choux Buns filled with Taramasalata
Creme fraiche, chives

Picked Beetroot Parcel
Beetroot mousse, lemon

Amuse-bouche

Vichyssoise
Chilled leek & potato soup with truffle croutons

Starters

Cauliflower Beignets
Fennel & peach salad, fennel pollen, radishes, confit lemon

Stonebass Tartar with Lemon
Shrimp mayo, caviar & seaweed crackers

Pate En Croute
Pickled carrots, carrot cream, red wine onions

Main Courses

Pan Fried Seatrout with Cider Beurre Blanc
Asparagus, potato gnocchi, baby gem, peas

Lake District Lamb Cutlets and Lamb Belly Croquettes
Artichoke puree, tomato jam, summer greens, lamb jus

Crispy Summer Vegetables
Carrot and ginger puree, warm fresh peas-courgette salad, espelette vinaigrette

Dessert

Baked Bomb Alaska with Strawberry Sorbet
Strawberry coulis

Chocolate Mousse
Poached cherries, cherry ice cream and cocoa nib tuille

Compressed Watermelon with Coconut Sorbet
Passionfruit, coconut jelly, mint

Buffet of Cheese From Fromagerie Vernier Paris

Afternoon Tea

Sandwiches
Ham and Emmental Cheese with Mustard Mayonnaise
Coronation Chicken with Raisins & Spinach
Smoked Chalk Stream Trout and Creme Fraiche

Devon Fruit and Plain Scones
Chez Roux Strawberry Jam, Cornish Clotted Cream

Mini Patisserie
Victoria Sponge
Mini Fraisiers
Coffee Choux Bun