



The Derby Suite Restaurant

Canapes & Champagne Reception

Beetroot gravadlax, horseradish cream
Wild mushroom & labneh, crispy onion (V)

Amuse Bouche

Michelada (VE)
Chilled spiced tomato soup

Starters

Barrel Aged Feta (V)
Hummus, pickled cucumber & beetroot, toasted pumpkin seeds with pecorino & black pepper picos

Steamed Chalk Stream Trout
Pickled beetroot, buttermilk lemon & dill emulsion, wakame

Venison & Wild Boar Game Terrine
Borettane onions, pickled rainbow carrot salad

Main Courses

Chipotle & Maple Glazed Plantain (VE)
Lovage pesto, warm potato & chilli salad, roasted vegetables & shoestring potato

Surrey Farmed Fillet of Beef
Rosemary fondant potato, shin of beef bon bon, pea & watercress puree,
buttered asparagus & baby carrots, red wine jus

Norfolk Chicken
Truffled wild mushroom & spinach farce, chicken thigh bon bon, potato rosti,
roast cauliflower & confit garlic puree, buttered asparagus & baby carrots, marsala wine sauce

Baked Cod
Courgette, edamame bean & samphire, Champagne cream sauce with dill oil,
trout & herring roe, shoestring potato



Desserts

Chocolate & Orange Delice (VE)
Caramel shortbread crumb, blood orange sorbet

White Chocolate Cremeux (VE)
Poached rhubarb & raspberry sorbet

Lemon Posset (VE)
Chocolate crumb, British summer berries

Cheese

British Cheeseboard
Sharrock's Bomb, Baron Bigod, Ashlynn, Oxford Blue
Quince, celery, grapes & Peter's Yard crispbread

Afternoon Tea

Freshly cut sandwiches
Fruit scone with strawberry preserve & clotted cream
Afternoon tea fancies

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur. While we endeavor to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns please speak to a member of staff.