# **Chez Roux Leaflets – The Festival**

Front Page CHEZ ROUX RESTAURANT THE FESTIVAL

### CANAPÉS

Wild Mushroom Mousse dried flowers, croustade

Severn & Wye Salmon Tatar chives, caviar, crème fraiche

### STARTER

Salad of Winter Vegetables goat's curd, roasted hazelnuts

Potted Scottish Salmon cucumber, horseradish crème fraiche, watercress

> Chicken & Black Pudding Terrine piccalilli, herb salad

> > SOUP Normandy Onion Soup sourdough bread

#### MAIN COURSE

Wild Mushroom & Spinach Vol-au-Vents poached duck egg, piment d'espelette cream

> Roast Cod, Lemon Beurre Blanc winter ratatouille

Scottish Venison Wellington braised cabbage, red wine jus, parsnip purée

Rack of Herdwick Lamb lamb sweetbread pie, thyme jus

#### DESSERT

The 'Guinness' Milk Chocolate Cream coffee, cookie crumb, Guinness

Pear & Lemon Tart honeycomb tuille, poached pear, pear sorbet

Caramelised Braeburn Apple Pudding

toffee sauce, vanilla Chantilly cream

## CHEESE Fourme d'Ambert quince jelly jam, celery salad, fruit bread

## AFTERNOON TEA Coronation Chicken & Spinach Sandwich Smoked Salmon & Crème Fraîche Sandwich Mini Quiche Lorraine

Devon Fruit Scones & Plain Scones Chez Roux strawberry préserve Cornish clotted cream

Mini Pâtisserie

Allergen 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 endeavour 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. This menu is subject to change

## The Festival

10.30am	Gates open
	Morning Coffee and Biscuits
	Moet Champagne Reception
	Canapes
	Exquisite 4 course menu
1.30pm	First race
	Afternoon Tea
5.30pm	Last race*

\*Bar closes upon the start of the last race

Correct at the time of printing