



Chez Roux

CANAPES

Coronation Chicken Croustade, Crème Fraiche, Chives
Smoked Beetroot Tatar Croustade, Coriander Condiment

AMUSE BOUCHE

Isle of Wight Tomato Gazpacho, Cheesy Croutons, Basil Oil

STARTERS

Tomato Tart Fine, Burnt Datterino, Black Garlic Puree, Olives, Fennel Flowers
Pea and Mint, Pea Mousse, Mint Oil, Pickled Radishes, Mange Tout
Citrus Cured Sea Bass, Avocado Mousse and White Ponzu

MAIN COURSES

Fillet of Halibut with Shoestring Potato, Wild Asparagus, French Beans, Apples, Cider Cream Sauce
Loin of Sussex Lamb, Gnocchi, Broad Beans, Runner Beans, British Asparagus, and Thyme Infused Jus
British Globe and Jerusalem Artichokes, Crispy Skin, Truffle Puree, Watercress, Lemon Velouté, Ricotta and Pickled Shallots

DESSERTS

Chocolate Balvenie Whisky Tart, Coffee Cremeux, Chantilly Served with a Shot of 12year Aged Balvenie Whisky
Queens Pudding, Raspberry Sorbet and Fresh Raspberries
Cheesecake Mousse with Rhubarb, Poached Rhubarb, Rhubarb Jelly and Caramelised Hazelnuts

PLATTER OF CHEESE FROM FROMAGERIE VERNIER PARIS

Chosen by Michel Roux Jnr

Appenzeller Fruite et Corse Affinage 9 Mois
Camembert de Normandie
Gorgonzola Cremeux

Served with Biscuits, Grapes, Chutney, Fruit Bread and Pain Pochon

AFTERNOON TEA

Sandwiches

Ham and Emmental Cheese with Mustard Mayonnaise
Smoked Salmon and Crème Fraiche
Coronation Chicken with Raisins and Spinach

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

Mini Patisserie