



# Derby Suite

## CANAPES

Cut Roasted Potato, Smoked Salmon Rosette, Avruga  
Mille Feuille of Smoked Chicken, Mixed Peppers & Grapes  
Half Artichoke with Pepper Mousse & Fried Leek (VE)

## AMUSE BOUCHE

Callaloo & Crab

## STARTERS

Coronation Chicken, Pickled Shallots, Creme Fraiche, Herb Oil & Micro Coriander  
Loch Duart Nori Marbled Salmon, Chervil Gel, Cucumber, Lemon Emulsion  
Beetroot Tartare, Horseradish & Caper Croute, Saffron Yolk (VE)  
Celeriac Carpaccio, Macerated Grapes & Isle of Wight Blue (V)

## MAIN COURSES

Cannon of Lamb Wellington with Truffle & Chive Farce, Millionaire Potato, Minted Pea Puree, Fava Bean Fricassee,  
Redcurrant Jus  
Surrey Farmed Fillet of Beef, British Sustainably Grown Kale, Fondant Potato, Rosemary & Jerusalem Artichoke  
Puree, Marsala Sauce  
Courgette Scaled Hake, British Asparagus, Black Garlic Sauce, Potato Terrine & Viola Flowers  
Roasted Gnocchi, Spinach Pesto, Celery, Torched Burrata, Truffle Crumb (V)

## DESSERTS

Queen of Puddings  
Chocolate Ganache, Rum Royal Gala  
Strawberries & Cream Mint Garden

## ARTISAN CHEESE BOARD

British Cheese:  
Sussex Charmer Cheddar  
Tunworth Camembert  
Golden Cross Goats  
Beauvale Blue  
Quince, Peters Yard Crispbread

## AFTERNOON TEA

Freshly Cut Sandwiches  
Fruit Scone with Strawberry Preserve & Clotted Cream

Afternoon Tea Fancies  
Victoria Sponge  
Chocolate Biscuit Cake  
Bunting Macaroon  
Blueberry & Champagne Dome