

The Derby Suite
Investec Ladies' Day
Friday 5th June 2020

Canapés

Duck Dome with Orange Confit
Pastry Cone Filled with Smoked Trout Mousse, Keta Caviar and Chives
Tiny Asparagus Sushi Nigiri with Wasabi and Soy Dip

Amuse Bouche

Scallop, Golden Raisin, Pine Nut and Pancetta
Red Pepper Velouté, Chervil Gel and Gruyere Gougers (V)

Starter

Salmon Roulade

Spinach Blini, Squid Ink Powder, Dill Jelly, Bisque Emulsion, White Celery and Mango Pearls
Maple Roasted Peaches & Watermelon (VE)
Cheese, Baby Rocket, Toasted Hazelnut Shallot with Rosemary Emulsion and Vanilla Dressing

Main Course Selection

Surrey Farm Contra Fillet of Beef

Surrey Contra Fillet Beef, Grelot Onion, Malais Celeriac Puree, Pulled Beef Croquet, Pont Neuf, Heritage Carrot and Jus
Poached Cod

Pea and Watercress Pearl Barley Risotto, Truffle Oil, Shaved Berkswell and Crispy Skin

Pea & Watercress Pearl Barley Risotto (VE)

Roasted Cauliflower, Grilled King Oyster Mushroom and Pesto

Dessert

Epsom Mess

Torn Marshmallow, Chocolate and Raspberry Cream, Meringue, Strawberry and Black Pepper Jelly with Baby Basil

Coffee

Freshly Brewed Coffee and Epsom Chocolate Mints

Selection of British Artisan Cheese

Baby Baron Bigod, Lincolnshire Poacher, Yorkshire Blue, Epoisses served with
Peter's Yard Crisp Bread, Carrot and Apricot Chutney, Grapes and Quince

English Afternoon Tea

Selection of Freshly Cut Sandwiches; Coronation Chicken, Smoked Salmon and Lemon Mayonnaise, Cream Cheese and
Cucumber

Fruit Scone with Strawberry Preserve and Clotted Cream

Yuzo Lemon Meringue Pie

Chocolate and Matcha Tea Opera

Lavender Macaron

Strawberry Craquelin

Selection of Infused Teas

If you would like to know the allergens in our food and drink, please ask a member of staff