

**The Derby Suite**  
**Investec Derby Day**  
**Saturday 6<sup>th</sup> 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**

**Spiced Compressed Chicken**  
Coriander Powder, Chilli and Mango Salsa  
**Pressed Puy Lentil (VE)**  
Coconut Yoghurt, Spiced Oil and Khobez Croute

**Main Course Selection**

**Lamb Rump**  
Dauphinoise Potato, Lamb Pastille, Pea and Lovage Puree, Carrot, Asparagus Tips and Red Wine Jus  
**Butter Poached Sea Trout with Aniseed**  
Kale Pesto Orzo, Datterino, Shaved Fennel Mint and Dill Salad with Salt and Pepper Skin  
**Summer Squash (VE)**  
Broad Bean Puree, Grilled Pak Choi, Purple Sprouting Broccoli, Lotus Crisp and Lemon Thyme Oil

**Dessert**

**Chocolate Dacquoise**  
Hazelnut and Chocolate Mousse, Cherries with White and Dark Chocolate Crumb

**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