

## Derby Suite Restaurant (Sample Menu)

### Starters

Mint Marinated Heritage tomatoes, Burrata & broad bean salad, Plant based pesto, frisse, toasted nuts & seed granola & parsley oil (v)

Coronation Chicken terrine, ginger & mango chutney, charred garlic chota naan, pickled red onion & Coriander sour cream

Greenalls gin cured loch Duart salmon, pickled apple, lemon & dill mayonnaise & chive oil

### Mains

Surrey farms contra fillet of beef, Roast celeriac puree, pressed Harlequin potato terrine, heritage buttered baby carrot, truffle tenderstem broccoli bordelaise sauce

Sustainable steamed Hake with courgette scales, torched corn, crispy bacon & edamame beans salsa, sweet & sour onions, Herb roasted Parisian potatoes, champagne cream sauce

Tortelloni Ricotta formaggio, Pea & watercress vichyssoise, baby vegetables, parmesan crisp (v)

### Desserts

Milk chocolate ganache tart,  
summer berries, fruits of the forest gel with blow-torched meringue

Buttermilk and rosemary panna cotta  
with lychee granita, drizzled with raspberry and rose iced tea

Strawberry and clotted cream cheesecake, Whipped Vanilla mascarpone  
Pimm's macerated strawberry's, Mini Jammie dodger



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

Afternoon tea

fruit scones with clotted cream and strawberry compote  
selection of Traditional finger cut sandwiches  
Selection of signature British tea cakes  
Chocolate vanilla éclair  
Mini Victoria sponge  
English strawberry tart  
Chocolate opera

ARTISAN CHEESE

Tunworth soft, Yorkshire Blue (V),  
Golden Cross goats' cheese of Sussex (V), Snowdonia Black Bomber (V)  
served with Millers fruit and nut toast, spiced pear chutney and grapes

Coffee and mints

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