

THE
BETFRED
DERBY
FESTIVAL

Chez Roux Main Menu

Canapes

Choux Buns Filled with Smoked Trout

Creme fraiche, chives

Pea Arancini

Black garlic

Amouse Bouche

Chilled Cucumber and Lovage Soup

Paprika tuille

Starter

Grilled Coeur De Boeuf Tomato with Herb Vinaigrette

Parmesan mousse, basil oil (V)

Citrus Cured Chalk Stream Trout Terrine in Nori

Pickled cucumber and horseradish dill sauce

Rabbit and Ham Hock Terrine "En Gelee"

Frisee salad, fresh peas, pickled carrots, vinaigrette

Main Course

Poached Halibut with Mouclade Sauce

Carrot Julienne, broad beans, peas, mangetout, herbs

Lake District Roast Lamb Rack with Merguez Spiced Dartois

Parsley puree, courgettes, fresh peas, lamb Jus

Spicy Cauliflower Steak with Coconut

Puffed rice, tomato and cumin puree VE/DF/NCGI

Dessert

Rhubarb with Set Vanilla Yogurt

Sorrel, rhubarb sorbet

Dark Chocolate Mousse

Coffee cream and sable crumble

Lemon Meringue Tart

Raspberry sorbet

Poached Pear Belle Helene

Chocolate sauce, vanilla VE/DF/GF

Buffet of Cheese

chosen by Michel Roux and Emily Roux

Challerhocker, Baron Bigod, Gorgonzola cremeux, Selles sur cher St Felicien

ceramiques, Langres, Tomme de Brebis, 7 year old Davidstow Cheddar

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

Biscuits

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concerns please speak to a member of staff.