

The Derby Suite Restaurant

Canapes & Champagne Reception

Golden Cross Goat's Cheese Croustade (V)

Crisp croustade filled with Golden Cross goat's cheese, finished with fresh chive.

Asparagus & Confit Garlic Tart (V)

Buttery pastry tart with asparagus, shallot, and slow-cooked confit garlic.

Amuse Bouche

Green Pea Gazpacho (VE)

Chilled green pea gazpacho scented with white truffle oil and finished with garden flowers.

Starters

Venison Carpaccio

Thinly sliced venison with heirloom tomato, lovage pesto, crisp croutons, and Parmesan aioli.

Yellowfin Tuna Saki

Seared yellowfin tuna with lime and soy emulsion, sunflower and nigella seeds shaved mooli & carrot salad and yuzu.

Watermelon Steak Tartare (V)

Marinated watermelon prepared tartare-style, served with fennel pollen crème fraîche, toasted brioche, and chive emulsion.

Main Courses

Duck Breast

Pan-roasted duck breast with ponzu cucumber, carrot purée, confit duck leg and onion tart, baby choy, and plum reduction sauce.

Lamb Rump

Roasted lamb rump with asparagus and carrot, harlequin potato, black garlic, lamb and mint bon bon, and redcurrant jus.

Chalk Stream Trout

Pan-seared trout with baby leek and samphire, popcorn cockles, crisp seaweed tuile, and a delicate blanc sauce.

Root Vegetable Pithivier (V)

Golden puff pastry pithivier filled with seasonal root vegetables, served with celeriac puree, asparagus grilled carrot, and wild garlic mushroom sauce.

THE
BETFRED
DERBY
FESTIVAL

Desserts

Vanilla & Coconut Mousse (VE)

Light vanilla and coconut mousse with caramelised mango and mango gel.

Dark Chocolate Ganache

Rich dark chocolate ganache with Amarena cherries and toasted buckwheat.

White Chocolate Crèmeux (VE)

Silken white chocolate crèmeux with macerated berries and crispy tuile

Cheese

British Cheeseboard

Sharrock's Bomb, Baron Bigod, Ashlynn, Oxford Blue
Quince, celery, grapes & Peter's Yard crispbread

Afternoon Tea

Freshly cut sandwiches

Fruit scone with strawberry preserve & clotted cream

Afternoon tea fancies

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur. While we endeavor to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns please speak to a member of staff.