

THE  
**BETFRED**  
**DERBY**  
FESTIVAL

**Box Package Seated Menu**  
**Derby Day**

**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.

**Starter**

**Yellowfin Tuna Saki**

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

**Main**

**Lamb Rump**

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

**Dessert**

**Dark Chocolate Ganache**

Rich dark chocolate ganache with Amarena cherries and toasted buckwheat.

**Cheese**

**British Cheeseboard**

Somerset Brie, Butlers Secret Mature Cheddar, Long Clawson Stilton Quince, celery, grapes & Peter's Yard crispbread

**Afternoon Tea**

Freshly cut sandwiches  
Filled scones with strawberry preserve &  
cream Afternoon tea cakes

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.



## **Box Package Vegetarian Seated Menu Derby Day**

### **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.

### **Starter**

#### **Watermelon Steak Tartare**

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

### **Main**

#### **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.

### **Dessert**

#### **Dark Chocolate Ganache**

Rich dark chocolate ganache with Amarena cherries and toasted buckwheat.

### **Cheese**

#### **British Cheeseboard**

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