

CHEZ ROUX RESTAURANT MENU

AT THE QIPCO GUINEAS FESTIVAL | 5TH & 6TH MAY

CANAPÉS

Blinis with Caviar and Smoked Salmon

AMUSE-BOUCHE

Black Bonito Ceviche, Peppers, Tomato and Herbs Marinade

STARTER

Grilled English Asparagus, Sauce Romesco, Barrel Feta, Apple Balsamic, Toasted Almond (V)

Garden Pea Soup, Pea Pancake, Crispy Lamb Belly and Radish

Pigs Trotter, Ham Hock and Caramelised Vegetables Terrine, Pata Negra and Beetroot

Confit Sea Trout, Chilled Seaweed Broth, Avocado and Pickled Cucumber

MAIN COURSE

Galantine of Black Leg Chicken, Veal Sweetbread, Morels, Puy's Lentils

Roast Fillet of Beef, Salt Beef Hash, Black Pepper Jus, Hispi Cabbage

Stone Bass Fillet, Warm Potted Shrimps, Cauliflower Purée and Jersey Royals

Creamy Polenta with Rosemary, Spenwood Cheese, Wild Garlic and Baby Artichoke (V)

DESSERT

Yorkshire Rhubarb and English Strawberry White Chocolate Cheesecake Trifle

Exotic Fruits Raviole, Pina Colada Cream, Lime Leaf Emulsion, Coconut Ice Cream

Chocolate Praline Croustillant, Speculoos Ice Cream

Creamy Gorgonzola, Pear and Chicory, Fruit Bread Cracker

AFTERNOON TEA

Scones with Clotted Cream and Jam

Selection of Sandwiches

Selection of Afternoon Tea Cakes and French Patisserie

Tea, Coffee and Petit Fours

Please note this menu may be subject to change

(V) - Vegetarian

