



MENU



1750 ♦ ONWARDS

THE DERBY SUITE

On Arrival

Artisan Bread & Salted Butter

Starters

Burrata

Heritage tomato salad, lovage pesto, baby basil & toasted focaccia (V)
(VE) Available on request

Smoked Chalk Stream Trout

Celeriac remoulade with wholegrain mustard, radish with lemon oil & dill fronds

Venison & Wild Board Game Terrine

Borettane onions, pickled rainbow carrot salad

Mains

Watercress & Spinach Risotto Bon Bons

Masala sauce, grilled cauliflower & seasonal broccoli, coriander oil (VE)

Roast Surrey Farmed Lamb Rump

Dauphinoise potato terrine, pea puree, celeriac & shoulder of lamb bon bon, braised leek & buttered carrots, red wine jus

Loin of Cod

Saffron mash. charred courgette, butternut squash pearls, sprouting broccoli, champagne fish stock velouté

Thyme Norfolk Chicken Breast

Confit garlic fondant potato, textures of carrot, seasonal broccoli, crispy kale, red wine jus

Desserts

White Chocolate Cremeux

Poached rhubarb & raspberry sorbet (VE)

Dark Chocolate Mousse with Cherries

Caramel crumb, morello cherry sorbet (VE)

Lemon & Ginger Cheesecake

Berry gel, meringue pearls & fresh raspberries (VE)

Cheeseboard -

Selection of British Cheese

Chutney, Grapes, Dried Apricots, Celery

Peter's Yard crispbread

