

## Derby Menu

### Saturday 5<sup>th</sup> June – Derby Day

#### On Arrival – from 11 am

Fresh Cafetiere coffee, Tea and speciality Teas  
Selection of mini pastries and croissants

#### Lunch – from 12.30pm

To start

Smoked Salmon and Asparagus terrine served with baby leaves, mustard dill vinaigrette and toasted focaccia bread

**(V)** Asparagus and Artichoke Salad garnished with Parmesan Crisps with Lavender Vinaigrette

#### Main Course

Herb Crusted Rack of British Lamb with Confit Garlic, Fine green beans & Balsamic Glazed Cherry Tomatoes, dauphinoise Potatoes & Red Wine Sauce

**(V)** Roasted red pepper stuffed with wild mushroom Risotto served with dauphinoise Potatoes and a balsamic dressing

#### Pudding

Rich dark and white chocolate mousse served in a glass topped with fresh raspberries and a tuile biscuit

#### Cheese board

A selection of 4 cheeses garnished with fresh fruit & served with baskets of biscuits

Fresh cafetiere coffee served with chocolates

#### Afternoon Tea – from 4.00pm

Three tier cake stands in the centre of each table with the following:

Finger sandwiches to include:

Gammon Ham with English Mustard  
Free Range Egg with Cress  
Cucumber, Chive and Cream Cheese  
Smoked Salmon with Lemon and Black Pepper

Chocolate Dipped Strawberries  
Baby Pink Meringues, Cream  
Goosey Chocolate Brownies  
Tiny Summer Fruit Tartlets  
Mini Scones with Clotted Cream, Homemade Berry Jam

Fresh cafetiere coffee, Tea and speciality teas