

Derby Menu

Friday 4th June – Ladies 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

Chicken liver parfait on mixed baby leaves with sticky fig chutney & ciabatta toast

(V) Char-grilled vegetable terrine with mixed baby leaves, sticky fig chutney & ciabatta toast

Main Course

Roasted Salmon fillet with a Herb Crust, English Greens and Sautéed Potatoes with a Champagne Buerre Blanc sauce

(V) Carrot and Sweet Potato Root topped with Char-grilled Vegetables, Toasted Goats Cheese served with Red Onion Marmalade

Pudding

Vanilla Pod Cheesecake topped with Fresh Seasonal Fruits finished with a Triple Berry Coulis

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