



**Sample Menu - Newmarket**

**CANAPES**

CHOUX BUNS FILLED WITH FISH ROE  
Crème fraiche, Chives

BEETROOT MOUSSE WITH PICKLED BEETROOT  
Dried flowers  
DF/VE

**STARTER**

ARTICHOKE "POIVRADE"  
Pickled vegetables, coriander, citrus dressing, crispy kale  
GF/VE/DF

PAPRIKA CURED MONKFISH  
Confit tomato, avocado mousse  
GF

CHICKEN LIVER PARFAIT WITH SEEDED CROUTONS  
Pickled cauliflower, compressed apples, red wine onions

**MAIN COURSE**

FILLET OF CHALK STREAM TROUT WITH CLAMS  
English peas, crème fraiche, lemon  
GF

BRAISED GRESSINGHAM DUCK LEG  
Celeriac puree, beans, lettuce, bacon, and mint  
GF

BEEF SIRLOIN WITH BONE MARROW CROQUETTE  
roasted beetroot, Lovage condiment

CARROT CAVATELLI PASTA  
Carrot puree, salsa verde, carrot crumble and grated Suffolk gold

**DESSERT/CHEESE**

CHOCOLATE MOUSSE  
Poached pears, pear sorbet

RHUBARB TRIFLE  
Poached rhubarb in hibiscus, Shortbread Granola, Rhubarb compott  
GF

LEMON POSSET  
Lemon sorbet, crumble, raspberries  
VE/DF/GF

GORGONZOLA  
Pickled oranges and Rye bread

**AFTERNOON TEA**

**SANDWICHES**

Ham and Emmental Cheese with Mustard Mayonnaise  
Coronation Chicken with Spinach and Raisins  
Smoked Salmon and Crème fraiche

Vegetarian option available on request

**DEVON FRUIT SCONES AND PLAIN SCONES**

Chez Roux Strawberry jam  
Cornish clotted cream

**PÂTISSERIE**

Lemon Tart  
Chocolate Tart  
Victoria Sponge  
Apple Tarte tatin