

Chez Roux Menu at the QIPCO Guineas Festival  
6 – 7 May

AMUSE BOUCHE

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STARTERS

Fresh Goats Curd, Peas, Broad Beans, Confit Fennel, Radish, Fennel Pollen (V)

“Oeuf Froid Carême” Artichoke, Balvenie Whiskey Cured Smoked Salmon, Free Range eEgg

Wye Valley Asparagus, Braised Lettuce, Broad Beans, Brown Shrimp, Seaweed and Almond Butter

Aylesbury Pressed Cured Duck Leg, Heritage Carrot, Leek and Turnips Terrine, Lentil Hózon

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MAIN COURSES

Pot Roasted Shoulder of Spring Lamb, Burnt Spiced Yoghurt, Minted Peas, Broad Beans Timbale

Rack and Saddle of Suffolk Suckling Pig, Brogdale Apple, Grilled Spring Onion, Vinegar Creamed Potatoes, Suffolk Scrumpy Cider Jus.

Roast Fillet of Monkfish, Wild Garlic, Clams, Octopus and Jersey Royal Persillade

Potato Cannelloni, Chargrilled Leeks, Salt Baked Celeriac, Smoked Mozzarella, Woodland Mushroom and Cracked Buckwheat (V)

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DESSERTS

Raspberry and Rosewater Trifle, Lemon Verbena Cream

Floating Island, Lemon Curd, Pink Grapefruit, Pomelo, Basil, Black Sesame Tuile

Black Forest Gateau, Vanilla Crème Chantilly, Morello Cherry, Kirsch Gel and Cherry Gel

Baron Bigod, Roasted Hazlenuts, Sand Carrot Salad, Port Glaze

*Please note this menu may be subject to change  
(V) - Vegetarian*