



*The Delaunay
Presents*

AN EVENING WITH...

DEREK JACOBI

Hosted by Tim Wapshott

Inferno

tanqueray gin, campari, pomegranate, vermouth blend & chocolate bitters

STARTER

Hot Smoked Trout

soft quail's egg, tarragon dressing

Burrata and Caramelized Figs

with balsamic vinegar

MAIN COURSE

Short Rib of Beef

with horseradish mash and heritage carrots

Roasted Cod

salsify, and a chervil velouté

Fregola with Roasted Cauliflower Purée

salsa verde and caramelized brie

DESSERT

Passion Fruit & Chocolate Delice

with golden hazelnuts

Rum Baba

with vanilla whipped cream

*Eat, Drink and be Merry
Derek Jacobi*

Please inform your server if you have any food allergies or special dietary needs