

Sample Club Menu

Three courses £23.00, two courses £19.00

Appetizers

Potted salmon

carrot butter, soft herbs, crème fraiche and toasted ciabatta

Corn-fed chicken & guinea fowl terrine

morels, aromatic spiced quince & apple chutney

Cheddar & Guinness rarebit

sautéed wild mushrooms, soft poached egg and sourdough

Soup of the Day

Main Courses

Red mullet

sautéed spinach, caramelized fennel, saffron velouté, black olive, caper & tomato salsa

Mixed fish, prawns, mussels & clams in bouillabaisse sauce

new potatoes and garlic aioli

Roast duck breast

duck leg dauphinoise, carrot purée, pickled baby vegetables and blackberry sauce

Fillet of pork en croute

Parma ham, smoked cheese, sherry & shallot jus

Aubergine steak

Dukkah spice dust, whipped feta, carrot marmalade, roasted vine tomatoes and radish

Roast of the Day

Freshly roasted, with a selection of vegetables & potatoes

Monday – leg of lamb / Tuesday – roast pork

Wednesday – sirloin of beef / Thursday – honey roast ham

Friday – free-range chicken / Saturday – leg of lamb

Sunday – sirloin of beef

Desserts

Macaé chocolate mousse pistachio crème Anglaise

Vanilla pannacotta apple gel, rhubarb compote, sesame seed tuile

Eton mess strawberries, Chantilly, meringue, salted pistachios

Cheese Selection

We welcome enquiries from members who wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of when preparing your meal.