



Autumn & Winter Menus

1st September to 30th November 2019
&
1st January to 28th February 2020

Menu 1

Ham hock roulade with grain mustard
& cranberry relish, garlic crostini

Chicken suprême 'Pompadour',
artichokes fonds, pancetta & red wine lentils
served with Lyonnaise new potatoes
and a selection of green beans

Apple, plum & frangipane tart with crème Anglaise

Coffee and petits fours

£44.00 per person

MENU 3

Chicken liver parfait, grape
& red onion chutney, toasted brioche

Mint & mustard cushion of lamb with Madeira sauce,
trio of onions served with Château potatoes,
glazed carrots and mange tout

Vacherin with a warm compôte of forest fruits
& vanilla ice cream

Coffee and petits fours

£50.00 per person

Menu 2

Smoked fish terrine with saffron jelly & horseradish
crème fraîche

Fillet of pork escalope 'Cocotte', glazed onions &
mushrooms served with Cocotte potatoes & seasonal
vegetables

Sacher torte

Coffee and petits fours

£46.00 per person

MENU 4

Confit duck leg & port belly ballotine, gherkin jam,
Dijon mustard mayonnaise & toasted sourdough

Roast sirloin of beef forestière & Madeira sauce
served with fondant potatoes, broccoli Polonaise
and buttered Chantenay carrots

Egg custard tart, salted caramel ice cream

Coffee and petits fours

£56.00 per person

Vegetarian Menu

Roasted cauliflower floret served with curried carrot & coconut velouté

Aubergine & courgette parmigiana with Oakwood cheese Mornay & Neapolitan sauce

£43.00 per person

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

