



Library Menus

Available for up to 24 guests

Spring Menu 1st March to 31st May

Foie gras & artichoke velouté
served with red onion chutney, toasted brioche

Lobster & crab tortellini, shellfish bisque

Raspberry & vodka sorbet

Slow roast fillet of Angus beef
served with morels, asparagus, fondant potato & Madeira jus

Parmesan soufflé with horseradish cream sauce

Treacle tart, brown bread ice cream

Coffee & petit fours

£60.00 per person

Summer Menu 1st June to 31st August

Chicken consommé with asparagus royale
& tomato jam

Seared Scottish salmon pavé, served with crayfish,
Nantaise sauce & julienne carrots

Cello and lemon sorbet

Devon lamb, herb crusted cutlet & compressed shoulder croquette,
served with Anna potatoes, tomato Provençal
and minted petit pois purée

Baked apple & goat's cheese pithivier, quince jelly

English strawberry & raspberry Pavlova

Coffee & petit fours

£60.00 per person

Autumn/Winter Menu 1st September to 28th February

Beef & celeriac consommé en croute

Pan seared halibut, rosti, baby leeks, demi-glace

Gin and tonic Sorbet

Roast loin of venison, smoked parsnip purée
poached red wine pear & Dauphinoise potatoes

Baked camembert with fig chutney

Pistachio soufflé with peanut butter ice cream

Coffee & petit fours

£60.00 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

