



ROYAL AIR FORCE CLUB  
— FOUNDED 1918 —

## Spring Menus

*1<sup>st</sup> March to 31<sup>st</sup> May 2019*

### Menu 1

Duck liver parfait with rhubarb chutney,  
toasted brioche

Roast suprême of chicken, wild mushroom farce  
& café au lait sauce served with sautéed new potatoes  
and mixed seasonal vegetables

Glazed apple tart, calvados crème Anglaise

Coffee and petits fours

£43.00 per person

### Menu 3

Goats' cheese & red onion tart, parsley  
& balsamic dressing

Fillet of Cornish sole, salmon & crab mousse,  
champagne & caviar sauce served with asparagus  
pommes persillées, French beans & shallots

Burnt lemon tart with raspberry sorbet

Coffee and petits fours

£49.00 per person

### Menu 2

Beetroot cured Scottish salmon, radish salad  
& dill crème fraîche

Fillet of pork escalope, mushroom forestière  
& tarragon cream sauce served with  
Lyonnaise potatoes and broccoli almondine

Grand marnier crème brûlée with lemon sablé

Coffee and petits fours

£45.00 per person

### Menu 4

Tian of smoked salmon & haddock, fromage  
frais dressing

Herb & garlic roasted cushion of lamb & red  
wine sauce served with mushrooms &  
button onions, parmentière potatoes,  
cauliflower Mornay, honey roasted heirloom  
carrots & asparagus

Chestnut pannacotta with pear, blackberry &  
salted caramel

Coffee and petits fours

£55.00 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.



Updated April 2019