ROYAL AIR FORCE CLUB
FOUNDED 1918

Spring/Summer Menus

1st March to the 31st August 2020

Please select one starter/ one main course & one dessert to create your bespoke menu.

Starters

Green & white asparagus timbale, goat's cheese mousse, tapenade, parmesan crisp, pepper coulis (v)

Curried squash, lentil & coconut soup (vegan)

Gin & tonic cured salmon, elderflower jelly, compressed cucumber, grapefruit & herb crème fraîche

Hot smoked salmon & haddock terrine, cucumber & dill relish, lemon emulsion

Crab cocktail with mango, coconut & avocado *(£4.00 supplement)*

Asparagus, cured ham, berkswell cheese, tomato jam, balsamic & olive oil

Smoked corn-fed chicken terrine, pickled heritage carrots, walnut dressing

Paté campagne, baby leeks vinaigrette, Dijon mustard mayonnaise and sourdough crostini

Main Courses

Aubergine & courgette parmigiana with Oakwood cheese Mornay & Neapolitan sauce

Asparagus, pea, feta, baby artichoke & leek risotto

Sweet & sour tofu, pea & spring jasmine rice (vegan)

Sea bass, tomato fondue, chive cream sauce, citrus roasted fennel served with mixed green beans, saffron potatoes

Cold poached salmon, heirloom tomatoes, fennel & lemon jam, parsley new potatoes *(Available from 1st June 2020)*

Fillet of pork escalope, asparagus & artichoke Italienne, tarragon cream sauce served with Lyonnaise potatoes and aubergine Provençal

Mint & mustard roasted cushion of lamb, rosemary jus, oyster mushrooms & grelot onions, served with rissole potatoes, honey roasted heirloom carrots

Blackened sirloin of beef, Portobello mushroom gratin, red wine jus served with chateau potatoes, French beans & shallots, thyme roasted courgettes & carrots *(£4.00 supplement)*

Corn fed breast of chicken, confit leg en croute, potato Savoyarde, tender stem broccoli, green peppercorn & shallot sauce

Beef wellington, Madeira jus, green beans with shallot butter, cocotte potatoes *(£8.00 supplement)*

Updated September 2019

Desserts

Glazed Normandy apple tart, Calvados crème Anglaise
Grand Marnier crème brûlée, lemon sablé
Egg custard tart, salted caramel ice cream
Plum & apple frangipane tart, warm fruit coulis, vanilla ice cream
Summer pudding, clotted cream *(Available from 1st June 2020)*
Vanilla pannacotta, raspberry compote, brandy snap crisp
Vegan Pavlova with lemon curd, macerated strawberries with basil & balsamic (vegan)

£48.00 per person

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirement, please let us know

Updated September 2019