



ROYAL AIR FORCE CLUB
FOUNDED 1918

CHRISTMAS MENU

23rd November to 31st December 2020

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

Starters

- Cream of parsnip, celery & apple soup, honey & chive sour cream
- Mulled wine cured salmon, radish salad, blood orange compote, soft herb crème fraiche
- Ham hock & smoked chicken terrine, piccalilli, sourdough crostini
- Caramelised onion & parmesan tart, roquette & balsamic (V)
- Confit duck leg roulade, soy mayonnaise & kimchee remoulade, seaweed cracker, £2 supplement

Main Courses

- Roast Norfolk turkey with chipolatas & bacon, chestnut stuffing, cranberry & bread sauces, roast potatoes & seasonal vegetables
- Pan fried seabass with curried mussel & clam chowder, braised fennel & new potatoes
- Breast of corn fed chicken “Bruxelloise”, brussel sprouts & chicory, Château potatoes & winter greens
- Roast sirloin of beef Lyonnaise, smoked Portobello mushroom, red wine jus, fondant potato, thyme roasted carrots & parsnips, £4 supplement
- Mint & mustard cushion of lamb with Madeira sauce, baby onions, sprouts, chestnuts & lardons, rissole potatoes, braised red cabbage, £3 supplement
- Mushroom, leek & potato Pithivier with blue cheese velouté, creamed savoy cabbage (V)

Desserts

- Pistachio crème brulee, almond biscotti
- Sticky toffee pudding, caramel sauce, vanilla ice cream
- St Clements cheesecake with Christmas ice cream
- Chestnut pannacotta, pear & blackberry compote, brandy snap crisp
- Christmas pudding, brandy sauce

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Coffee, mince pies & stollen

£46.20 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.*

