



ROYAL AIR FORCE CLUB

— FOUNDED 1918 —

## Autumn & Winter Menus

*1<sup>st</sup> September to 22<sup>nd</sup> November 2021 & 1<sup>st</sup> January to 28<sup>th</sup> February 2022*

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

£49.50 per person

### Starters

Roasted harissa spiced cauliflower, chickpea velouté, mint yoghurt (v) \*

Cep & caramelized red onion tart, truffle mayonnaise

Scottish lobster & Cornish crab cocktail, tarragon & cucumber (£4.00 supplement)

Ham hock, lentil & Toulouse sausage terrine, rum raisin purée, crostini

Soy cured salmon, radish salad, wasabi mayonnaise, nori crackers

Chicken liver Parfait, red onion & bacon chutney, toasted brioche

Confit duck leg & corn fed chicken ballotine, gherkin jam with

Dijon mustard and toasted sourdough

### Main Courses

Slow cooked gressingham duck leg with honey & sesame served with braised red cabbage,

with rosti potato, spiced apple and plum jus

Suprême corn-fed chicken “Cocotte” served with glazed onions & mushrooms with

Cocotte potatoes, braised savoy cabbage and roast jus

Mint & mustard cushion of lamb with Madeira sauce, confit red wine shallots with

colcannon potatoes and glazed carrots (£2.00 supplement)

Roast sirloin of beef, smoked mushroom, thyme roasted plum tomato, Madeira sauce

served with fondant potatoes, cauliflower & broccoli gratin (£4.00 supplement)

Fillet of bream, spring onion potato croquette, piperade vegetables, tomato jam, saffron & champagne sauce

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

Wild mushroom, celeriac & truffle risotto, mascarpone and roquette salad (v)

Roast vegetable tatin, miso glaze, cashew nut ricotta,

vegetable jus & balsamic new potatoes (vg)

\* Vegan option available

*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.*

## Desserts

Lemon posset, blackberry compôte, brandy snap  
Bailey's crème brûlée, coffee sablé cookie  
Egg custard tart, salted caramel ice cream  
Apple, plum & frangipane tart with crème Anglaise  
Hazelnut dacquoise, chocolate, poached pear, praline  
Sticky toffee pudding, Vanilla ice cream

Coffee & petits fours

For any additional information,  
please contact [meetingsevents@rafclub.org.uk](mailto:meetingsevents@rafclub.org.uk)  
or call 020 7399 1005.



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