



ROYAL AIR FORCE CLUB

— FOUNDED 1918 —

## Library Menus

*Available for up to 24 guests. All seasonal menus are priced at £63.00 per person and include coffee & petit fours*

### Spring Menu

*1<sup>st</sup> March to 31<sup>st</sup> May 2021*

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  
potatoes served with morels, asparagus,  
fondant potato & Madeira jus

Parmesan soufflé with horseradish cream sauce

Treacle tart, brown bread ice cream

### Autumn/Winter Menu

*1<sup>st</sup> September to 28<sup>th</sup> February 2021*

Beef & celeriac consommé en croute

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

Gin & tonic sorbet

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

Baked camembert with fig chutney

Pistachio soufflé with peanut butter ice cream

### Summer Menu

*1<sup>st</sup> June to 31<sup>st</sup> August 2021*

Chicken consommé with asparagus royale  
& tomato jam

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

Cello & lemon sorbet

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

Baked apple & goat's cheese pithivier, quince jelly

English strawberry & raspberry Pavlova

*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.*

