



ROYAL AIR FORCE CLUB  
— FOUNDED 1918 —

## Library Menu

£63 per person inc coffee and petits fours

*A special culinary experience created by our talented Executive Chef Michael Dutnall.  
Available for up to 24 guests in the beautiful surroundings of the Club's Library.*

### Spring Summer Menu 1<sup>st</sup> March to 31<sup>st</sup> August

Chicken consommé with asparagus Royale

~

Seared Scottish salmon Pave, crayfish bisque, caraway carrots

~

Cello and lemon Sorbet

~

Roasted Rose county beef fillet, caramelised onion puree, asparagus, fondant potato & morel jus

~

Parmesan soufflé, horseradish cream sauce

~

Treacle tart, brown bread ice cream

### Autumn Winter Menu 1<sup>st</sup> September to 28<sup>th</sup> February (*excluding December*)

Beef & celeriac consommé en croute

~

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

~

Gin and tonic Sorbet

~

Roast Loin of Venison, smoked parsnip puree, poached red wine pear, Dauphinoise potatoes

~

Baked camembert with fig chutney

~

Pistachio soufflé with peanut butter ice cream

*Menu items may be subject to change or increase dependent on market availability.  
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 in advance.*

