



## Autumn & Winter Menus

1<sup>st</sup> October to 22<sup>nd</sup> November 2022 & 1<sup>st</sup> January to 31<sup>st</sup> March 2023

Please select one starter, one main course and one dessert to create a single set menu so all guests have the same meal. Specific dietary requirements can be catered for separately.

£52.00 per person

### Starters

- Roasted harissa spiced cauliflower, chickpea veloute, mint & honey yoghurt (V)\*
- Cep & caramelized red onion tart, truffle mayonnaise, frizzy & roquette salad (V)
- Scottish lobster & Cornish crab cocktail, tarragon & cucumber (£4 supplement)
  - Ham hock, lentil & Toulouse sausage terrine, rum raisin puree, crostini
  - Soy cured salmon, radish salad, wasabi mayonnaise, crispy rice noodles
  - Chicken liver Parfait, red onion & bacon chutney, toasted brioche
- Confit duck leg & corn fed chicken ballotine, mushrooms a la grecque, Dijon mustard, toasted sourdough

### Main Courses

- Slow cooked gressingham duck leg with honey & sesame, braised red cabbage, rosti potato, spiced apple and plum jus
  - Coq au vin, lardons, mushrooms & baby onions, mash potato, carrots & broccoli
- Mint & mustard rump of Lamb with Madeira Sauce, glazed shallots, colcannon potatoes, roasted carrots & courgettes (£3 supplement)
- Roast Sirloin of Beef, smoked mushroom, thyme roasted plum tomato, Madeira sauce, Fondant potatoes, cauliflower & parmesan puree, tender stem broccoli (£4 supplement)
- Fillet of bream, spring onion potato croquette, pipperrade vegetables, tomato jam, saffron & champagne sauce
  - Beef wellington, Madeira jus, green beans with shallot butter, cocotte potatoes (£8 supplement)
  - Wild mushroom, celeriac & truffle risotto, mascarpone, roquette salad (V)
- Grilled Celeriac fondant, roasted Jerusalem artichoke, grape & almond dressing, ajo blanco

\* Vegan option available

\*\* Contains pork

*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 compote, brandy snap

Bailey's crème brulee, coffee sable cookie

Egg custard tart, salted caramel ice cream

Apple, plum & frangipane tart with Crème Anglaise

Poached pear "Belle Helene", chocolate sauce & vanilla ice cream, toasted almonds

Sticky toffee pudding, Vanilla ice cream

Apple & blackberry Meringue, caramel sauce, peanut brittle crumb (VE)

Coffee & petits fours

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



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