



ROYAL AIR FORCE CLUB
— FOUNDED 1918 —

Library Menu

£75 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 1st March to 31st August

Chicken consommé with asparagus Royale

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Seared Scottish salmon Pave, crayfish bisque, caraway carrots

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Cello and lemon Sorbet

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

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Parmesan soufflé, horseradish cream sauce

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Treacle tart, brown bread ice cream

Autumn Winter Menu

1st September to 28th February (*not including 21st November – 31st December*)

Beef & celeriac consommé en croute

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

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Gin and tonic Sorbet

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

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Baked camembert with fig chutney

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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.*

