



**ROYAL AIR FORCE CLUB**

— FOUNDED 1918 —

## Autumn & Winter Menus

*1<sup>st</sup> October to 22<sup>nd</sup> November 2023 & 1<sup>st</sup> January to 31<sup>st</sup> March 2024*

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.

£55.00 per person

### Starters

Scottish lobster & Cornish crab cocktail, tarragon & cucumber (*£3.00 supplement*)

Cornfed chicken ballotine, wild mushroom farce, mushroom a la grecque, Dijon mustard

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

### ***Vegetarian and Vegan options:***

Roasted harissa spiced cauliflower, chickpea velouté, mint & crème fraiche (VE)

Cep & caramelized red onion tart, truffle mayonnaise, frizzy & roquette salad (V)

## Main Courses

Roast cutlet of pork, mixed bean cassoulet, grain mustard mash, buttered greens, herb crumb

Coq au vin, lardons, mushrooms & baby onions, mash potato, carrots & broccoli

Mint & mustard rump of Lamb with Madeira Sauce, balsamic glazed shallots, colcannon potatoes,  
roasted carrots & courgettes (*£3.00 supplement*)

Roast Tronçon of Beef Sirloin, smoked mushroom, dauphinoise potatoes, cauliflower & parmesan  
puree, tender stem broccoli, Madeira sauce (*£4.00 supplement*)

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

Venison Wellington, truffled pomme Anna potatoes, green beans, parsnip puree, blackberry jus  
(*£8.00 supplement*)

### ***Vegetarian and Vegan options:***

Butternut squash & pumpkin risotto with pear blue cheese & walnuts (V)

Grilled Celeriac fondant, roasted Jerusalem artichoke, grape & almond dressing, ajo blanco (V)

## Desserts

Lemon posset, blueberry compote, brandy snap

Bailey's crème brulee, coffee sable cookie

Rum baba, whipped mascarpone, candid orange

Apple, plum & frangipane tart with Crème Anglaise

Poached pear tart Bordeleau, salted caramel ice cream

Sticky toffee pudding, brandy snap, Vanilla ice cream

Apple & cinnamon rice pudding with blackberry compote, caramelized peanuts

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Coffee & petits fours

(V) – vegetarian

(VE) – vegan

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



*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.*