



ROYAL AIR FORCE CLUB
— FOUNDED 1918 —

Christmas Selector Menu 2023

23rd November to 31st December 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.

£55.00 per person

Starters

Mulled wine cured salmon, celeriac remoulade, blood orange gel, soft herb crème fraiche, walnut & gingerbread crust

Braised feather blade & oxtail terrine, carrot ketchup, dill pickles

Smoked ham hock & chicken terrine, cranberry compote, sourdough crostini

Vegetarian and Vegan options:

Spiced carrot soup, coriander & honey crème fraiche (V)

Caramelised onion & parmesan tart, roquette & balsamic, black garlic mayonnaise (V)

Roasted tandoori aubergine, lentil dhal, green chutney, pomegranate, maple & mint crème fraiche (VE)

Main Courses

Roast Norfolk turkey with chipolatas and bacon, chestnut stuffing, cranberry and bread sauces, roast potatoes and seasonal vegetables

Pan fried seabass with mussel & clam chowder, charred hispi cabbage, saffron Parmentier potatoes

Breast of corn fed chicken “Bruxlloise”, brussel sprouts & chicory, celeriac puree, Château potatoes and winter greens

Breast of corn fed chicken, colcannon mash potatoes, confit leg croquette, winter greens, café au lait sauce
(£4 supplement)

Mint & mustard rump of lamb with Madeira sauce, baby onions, sprouts, chestnuts & lardons, rissole potatoes, braised red cabbage (£3 supplement)

Vegetarian and Vegan options:

Mushroom, leek & potato pithivier with blue cheese velouté, creamed savoy cabbage (V)

Maple glazed sand carrots, charred tender stem, roasted artichokes, cashew nut hummus, curry velouté (VE)

Cauliflower, parmesan & almond risotto with sprouts & truffle (V)

* 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

Pistachio and white chocolate crème brûlée, almond biscotti

Sticky toffee pudding, spiced rum toffee sauce, Vanilla ice cream

St Clements cheesecake with ginger, salted caramel and granola

Chestnut and pear pannacotta, blackberry compote, brandy snap crisp

Christmas pudding, brandy sauce

“Risalamande”, vanilla rice pudding with port wine cherry compote (VE)

Coffee, mince pies & stollen

**For any additional information,
please contact meetingevents@rafclub.org.uk
or call 020 7399 1005.**



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