



ROYAL AIR FORCE CLUB  
— FOUNDED 1918 —

## Library Menu

£107 per person

*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

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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

1<sup>st</sup> September to 28<sup>th</sup> February (*not including 21<sup>st</sup> November – 31<sup>st</sup> 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

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Coffee and petits fours

*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.*

