

Menu C - £36.50 per person

**Please choose one dish per course for the entire party.
If you prefer to have multiple choices there will be a supplement of £4.00 per person
with the exception of anyone with any dietary requirements**

STARTER

Pressed confit duck terrine with red onion marmalade and toasted brioche

Grilled tiger prawns with smoked paprika mayonnaise and herb salad

Heritage tomato and bocconcini mozzarella salad with basil leaves
and wild rocket pesto (V)

MAIN COURSE

All served with a selection of seasonal mixed vegetables

Roasted aged ribeye served with Dauphinoise potatoes and green beans sautéed with
shallots and thyme jus

Pan roasted fillet of sea bass served with sautéed asparagus, crushed new potatoes
and sauce vierge

Wild mushroom risotto with crispy parmesan, rocket and truffle oil (V)

DESSERT

Orange and cardamom crème brûlée, served with orange shortbread

Chocolate tart with Belgian chocolate ice cream

Sliced fruit salad

A Selection of Cheeses (£3.00 supplement per person)

CHEESE

Add a Cheeseboard for £9.50 per person for a selection of 4 cheeses
All served with a selection of Biscuits, Fig bread, Grapes & Celery

Members are reminded that the club restaurant is non-smoking and a mobile free area.

Food Allergies and Intolerances

Before choosing your food, please speak to one of our staff about your requirements.