

Two Course Menu - £25.00

September 2017

Lunch from 12.30pm with last orders at 1.50pm, Dinner from 7.15pm with last orders at 9.15pm

Starters

£6.50

Beetroot cured Scottish salmon

served with cucumber ribbons, Belgian endive, fennel shavings, dill, English radish and mustard vinaigrette dressing

Duck and pork pate terrine

served with toasted ciabatta fingers and pickled vegetable

Italian style grilled vegetables with grilled goat's cheese

grilled artichoke heart, aubergine, courgette, bell pepper, oven dried Santini tomato, crisp basil leaves and balsamic dressing

Leek and potato soup served with truffle scented oil

Main Courses

£18.50

Roasted Yorkshire pork belly

served with parsnips purée, sugar snaps, three colours chantenay carrots and port jus

Pan fried guinea fowl breast wrapped in Parma ham

served with leek and garlic mashed potato, sautéed French beans, caramelized shallots and rocket pesto

Fish pie

Mixed fish and seafood pie topped with crisp puff pastry and served with mixed green leaves

Herb crusted halibut supreme (*£5 supplement*)

served with saffron crushed potatoes, spinach and buerre blanc with concase plum vine tomato

Side Orders

£3.50 each

Medley of vegetable, three colours chantenay carrots, leek and garlic mashed potato

Desserts

£6.50

Roasted yellow peach Served with vanilla crumble, mascarpone and elder flower syrup

Lemon tarte served with crushed frozen raspberries, crème fraîche and candied lemon peel

A Selection of Ice Creams and sorbet (two scoops)

(please ask a member of our staff for flavours available)

* * *

British and French Cheeseboard

£9.50 for a selection of all 4 cheeses, £ 3.50 supplement if taken as a 2nd course

Please ask for our selection of the day

All served with a selection of Biscuits, Fig cake, Grapes & Granny Smith apple

A one course dinner is available at £ 18.50 per person

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.