

## Two Course Menu - £25.00

October 2017

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

### Starters

£6.50

“Prosciutto y Pera”

Conference pear, Parma ham, radicchio, wild rocket, balsamic pickled red onions and dolce latte cheese salad

Roasted aubergine and garlic  
served with peperonata, baby capers and basil leaves

Grilled mackerel fillet  
served with endive lettuce, gherkin and citrus dressing

Cream of celeriac and granny smith apple soup served with crème fraîche

### Main Courses

£18.50

Butter roasted rump of beef  
served with sautéed kale, mashed potato and veal jus

Pan roasted halibut supreme (*£4 supplement*)  
served with sautéed savoy cabbage, parsnip purée, port reduction and crispy smoked streaky bacon

Baked chilli and garlic marinated salmon fillet  
served with giant couscous and vegetable salad

Butternut squash and potato gnocchi  
sautéed with courgettes, leeks, rocket pesto and manchego cheese shavings

### Side Orders

£3.50 each

Medley of vegetables, mashed potato

### Desserts

£6.50

Sticky toffee pudding served with salted caramel ice cream

Sliced fruit salad

A selection of ice creams and sorbet (*two scoops*)  
(*please ask a member of our staff for flavours available*)

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### British and French Cheeseboard

£9.50 for a selection of all 4 cheeses, £ 3.50 supplement if taken as a 2<sup>nd</sup> 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.