

Two Course Menu - £25.00

January 2018

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

Starters

£6.50

Pressed grilled Mediterranean vegetable terrine
served with wild rocket salad and parmesan crisps

Prawn and avocado bruschetta
served on grilled ciabatta bread with crème fraîche and Granny Smith apple

Trealy Farm charcuterie
British free range cured and air dried meat selection served with piccalilli and crispy bread

Cream of Jerusalem artichoke soup topped with a drizzle of white truffle oil

Main Courses

£18.50

Game pie

Cooked in a rich game jus, mixed wild mushrooms and served with a vegetable medley

Roasted guinea fowl breast wrapped in Parma ham
served with baked turnips, sautéed green beans and green basil pesto

Pan fried chilli and garlic salmon supreme
served with charred leeks, potato galette and sun blushed tomato and red pepper purée

Risotto cooked with roasted butternut squash and Cavolo Nero
finished with baby water cress and Grana Padano shavings

Side Orders

£3.50 each

Medley of vegetables, mustard mashed potato, cauliflower gratin

Desserts

£6.50

Apple Tarte Tatin served with vanilla ice cream

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 2nd course

Please ask for our selection of the day
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.