

Two Course Menu - £25.00

September 2018

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

Starters

£6.50

Prawn cocktail

served with avocado and tomato salsa, brandy cocktail sauce and breaded prawn

Fig and goat's cheese tart

served with wild rocket, crisp basil leaves, pesto, and a balsamic reduction

Smoked duck breast salad

Sliced smoked duck served with fennel shavings, pomegranate, sliced apple, dill and a hazelnut dressing

Cream of leek and potato soup

Main Courses

£18.50

Game pie

cooked in a rich game and red wine jus and served with a medley of vegetables

Roasted rump of beef

served with sautéed tenderstem broccoli, sautéed carrots, mashed potato and red wine jus

Baked plaice fillet

served with sun blazed tomato, peperonata and steamed potatoes

Roasted butternut squash risotto

Cooked with leeks and topped with pea shoots, parmesan crisp and basil pesto

Side Orders

£3.50 each

Medley of vegetables, steamed baby potatoes, mashed potato

Desserts

£6.50

Apple tart served with salted caramel ice cream

Chocolate truffle torte served with raspberries and crème fraîche

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

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British 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, quince jelly, 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.