

Two Course Menu - £25.00

October 2018

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

Starters

£6.50

Spicy Greenland prawns

served with grapefruit and orange segments, chilli and tomato salsa and julienne vegetables

Fig and goat's cheese tart

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

European meat platter

Parma ham, salami, chorizo and smoked duck breast served with sun blushed tomatoes, gherkins, vegetable piccalilli and focaccia

Leek and potato soup topped with a drizzle of truffle scented oil

Main Courses

£18.50

Roasted corn fed chicken supreme

served with fondant carrots, parsnip purée, sautéed broccoli and tarragon jus

Braised beef short rib

Cooked in a red wine sauce and served with pearl onions, green beans and mashed potato

Baked haddock fillet

served with crushed potatoes, curly kale and beurre blanc

Fish and sea food mixed grill (*£4 supplement*)

served with French fries, garlic roasted tomato and a lemon wedge

Side Orders

£3.50 each

Medley of vegetables, mashed potato, French fries

Desserts

£6.50

Apple crumble served with custard

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.