

# 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*

Grilled Mediterranean vegetable salad  
served with basil pesto, toasted pine nuts and parmesan cracker

Terrine of confit duck, foie gras and guinea fowl  
served with sultana and red onion marmalade and crisp bread

Trio of Scottish salmon  
Beetroot cured hot smoked and natural smoked salmon served with watercress and radish salad

Roasted butternut squash soup topped with crème fraîche

## Main Courses

*£18.50*

Baked cod fillet  
served with sautéed curly kale, crushed potatoes and lemon emulsion

Pan fried salmon supreme  
served with sautéed potatoes, French beans and salsa verde

Curried chicken breast  
served with jasmine rice, vegetables and coconut curry sauce

Pan roasted 28 aged rib eye steak *(£5 supplement)*  
served with sautéed mixed wild mushrooms, mashed potatoes and red wine jus

## Side Orders

*£3.50 each*

Medley of vegetables, sautéed potatoes, mashed potato

## Desserts

*£6.50*

Apple crumble served with salted caramel ice cream

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

## British 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  
served with a selection of biscuits, fig and apple chutney, 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.