

Two Course Menu - £25.00

September 2017

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

Starters

£6.50

Prawn and avocado cocktail
with plum tomato salsa, cocktail sauce and a panko tiger prawn

Duck and pork pate terrine
served with toasted ciabatta fingers and pickled vegetables

Fig and feta salad
served with grilled mixed peppers, peppery rocket leaves, breaded feta cheese and crispy basil leaves

Cream of fennel soup served with rocket pesto

Main Courses

£18.50

Salt marsh lamb cutlets (*£5 supplement*)
pan roasted with rosemary and served with mashed potato, French beans and red wine jus

Thai chicken curry
cooked in aromatic spiced Thai green curry sauce, and pak choi served with fragrant jasmine rice

Grilled mackerel
served with herbed giant couscous salad, grilled butternut squash, kale and lemon dressing

Pan fried halibut supreme (*£5 supplement*)
served with wilted spinach, crisp potato galette, with concasse tomato and chives and beurre blanc

Side Orders

£3.50 each

Medley of vegetables, mashed potato

Desserts

£6.50

Roasted yellow peach
served with vanilla crumble and mascarpone and elderflower syrup

A Selection of Ice Creams and sorbet (two scoops)
(please ask a member of our staff for flavours available)

* * *

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.