

Two Course Menu - £25.00

October 2017

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

Starters

£6.50

Ham hock terrine
served with vegetable piccalilli and toasted bread

Scottish smoked salmon
served with mixed herb salad, English radish and lemon wedge

Avocado salad on toast
served with tomato salsa, wild rocket, basil pesto, toasted pine nuts and baby basil leaves

Roasted butternut squash soup served with crème fraîche

Main Courses

£18.50

Beef stew
slow cooked in red wine sauce with root vegetables and chestnut mushrooms
served with creamy mashed potato

“Polo ala Milanese”
rosemary pan fried breaded chicken breast served with chunky roasted aubergine
tossed with rich Napoli tomato sauce

Pan fried sea bass fillet
served with sautéed curly kale, parsnip purée and beurre Blanc
Leek, courgette and tarragon risotto with baby water cress and parmesan shavings

Side Orders

£3.50 each

Medley of vegetables, mashed potato

Desserts

£6.50

Sticky toffee pudding served with salted caramel ice cream

Lemon tart with crème fraîche and crushed frozen raspberries

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

All 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.