

## Two Course Menu - £25.00

November 2017

*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 vegetables  
served with baby mozzarella and basil pesto

Grilled mackerel  
served with Granny Smith apple and fennel shavings salad

Caramelised white onion and cheddar tart  
served with conference pear and wild rocket salad and balsamic reduction dressing

Cream of spinach and parsley soup

### Main Courses

£18.50

Grilled ribeye steak  
served with garlic roasted plum tomato, béarnaise sauce and triple cooked chips (*£5 supplement*)

Roasted corn fed chicken breast  
served with parsnip purée, green beans and red wine jus

Pan roasted stone bass supreme  
served with Lyonnaise potatoes, sautéed kale and parsley and spinach purée

Wild mushroom pappardelle  
served with baby water cress, parmesan shavings and a drizzle of truffle oil

### Side Orders

£3.50 each

Medley of vegetables, triple cooked chips, garlic mushrooms

### Desserts

£6.50

Sticky toffee pudding served with caramel ice cream

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 2<sup>nd</sup> 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.