

## Two Course Menu - £25.00

January 2018

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

### Starters

£6.50

Vodka and beetroot cured Scottish salmon  
served with endive lettuce salad, radish, baby capers and crisp ciabatta

Duck breast speck and pear salad  
Smoked duck breast served with pear shavings, fennel, orange and hazelnut dressing

Grilled vegetable and cheddar tart  
served with wild rocket salad and parmesan shavings

Cream of celeriac soup

### Main Courses

£18.50

Beef bourguignon

Slow cooked beef in a rich red wine sauce with diced root vegetables and served with mashed potato

Roasted rosemary canon of lamb (*£5 supplement*)  
served with parsnip purée, minted green beans, caramelized shallots and lamb jus

Pan fried halibut supreme (*£4 supplement*)  
served with Jerusalem artichoke purée, sautéed cavolo nero and kale, crispy calamari and oven dried tomato and basil oil

Fish cake  
served with Royal Legbar heritage poached egg, creamed leeks and baby water cress salad

### Side Orders

£3.50 each

Medley of vegetables, mashed potato, minted green beans

### Desserts

£6.50

Apple crumble served with vanilla ice cream

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 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.