

# Two Course Menu - £25.00

September 2018

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

## Starters

£6.50

Lightly pickled golden beetroot carpaccio  
served with breaded feta cheese, micro cress salad and an elderflower pickling dressing

Duck liver's sautéed in Calvados  
served on a toasted ciabatta with baby watercress, crispy shallots and a port reduction

Prawn and avocado salad  
served with chiffonade iceberg lettuce, celery top, avruga caviar and Marie rose sauce

Cream of courgette and leek soup finished with a chive dressing

## Main Courses

£18.50

Baked haddock fillet  
served with peperonata and steamed herbed baby potatoes

Pan fried stone bass supreme  
served with spinach and parsley purée, cauliflower couscous, celeriac and lemon dressing

Lamb leg steak  
served with creamy mashed potato, fine green beans, carrots and a red wine jus

Roasted guinea fowl breast  
served with baby vegetables, carrot purée, crispy Parma ham and rocket pesto

## Side Orders

£3.50 each

Medley of vegetables, steamed baby potatoes, mashed potato

## Desserts

£6.50

Baked Autumn fruits served with honey yoghurt and nutty granola

A selection of ice creams and sorbets (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, quince jelly, 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.