

# Two Course Menu - £25.00

October 2018

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

## Starters

£6.50

Smoked salmon and crab salad

Scottish smoked salmon topped with a quenelle of white crab meat, breaded quail's egg, baby watercress and lemon dressing

Feta, fig and beetroot salad

served with pomegranate, basil pesto, parmesan tuiles and a balsamic reduction

Pastrami

served with pea shoot and radish salad and cornichons on toasted ciabatta

Roasted butternut squash soup topped with crème fraîche

## Main Courses

£18.50

Pan fried salmon fillet

served with wine braised chorizo and lentil salad

Poached cod supreme

Cooked gently in a light creamy leek, baby prawn and fennel sauce

Roasted corn fed chicken supreme

served with fondant carrot, parsnip purée, sautéed French beans and tarragon jus

Braised beef short rib

Cooked in a red wine sauce and served with pearl barley and vegetable jardinière

## Side Orders

£3.50 each

Medley of vegetables, mashed potato, French fries

## Desserts

£6.50

Apple crumble served with vanilla ice cream

Tiramisu

A selection of ice creams and sorbets (two scoops) - *please ask a member of our staff for flavours available*

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## British 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 and apple chutney, 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.