



## **BANQUETING MENUS**

**WE** ARE PLEASED TO PRESENT OUR MENUS FOR PRIVATE DINING AND HOPE YOU WILL ENJOY READING THEM.

YOU ARE INVITED TO COMPILE YOUR OWN MENU TO SUIT YOUR PERSONAL TASTE AND BUDGET AND WE WOULD BE ONLY TOO PLEASED TO DISCUSS AND GIVE YOU ANY ADVICE AND ASSISTANCE YOU MIGHT REQUIRE.

ALL OUR CHARGES ARE INCLUSIVE OF VAT, BUT SUBJECT TO A 5% DISCRETIONARY CONTRIBUTION TO THE STAFF FUND

# STARTERS

## COLD

**DILL CURED SALMON**  
WITH PICKLED CUCUMBER, WATERCRESS  
& SWEET MUSTARD SAUCE £12.00

**TERRINE OF CHICKEN, WILD MUSHROOM**  
& CURED HAM WITH CAULIFLOWER  
PICKLE & MELBA TOAST £12.00

**COARSE CHICKEN LIVER & PORK PÂTÉ**  
WITH APRICOT CHUTNEY & MELBA TOAST  
£9.00

**SEAFOOD PLATE**  
(SCOTTISH SMOKED SALMON, PRAWN COCKTAIL,  
ANCHOVY EGG, GRAVADLAX & SMOKED EEL)  
£14.50

**OXSPRING'S CURED HAM WITH GOAT'S**  
CURD, ARTICHOKE, TOMATO  
& GARLIC TOASTS £12.25

**BEETROOT CURED SALMON WITH**  
CELERIAC, CUCUMBER & HORSERADISH  
£12.00

**SMOKED CHICKEN MOUSSE,**  
GREEN LEAVES, PEPPERED MELON  
& SHERRY VINAIGRETTE £10.00

**POTTED SHRIMPS WITH SMOKED SALMON**  
PICKLED CUCUMBER  
& MALTED BROWN BREAD  
£14.00

**VEGETARIAN HORS D' OEUVRE**  
(MELON, CURRIED EGG, CURD CHEESE, TOMATO,  
ARTICHOKE & PICKLED CUCUMBER) £8.00 (v)

**SMOKED SCOTTISH SALMON**  
SERVED WITH CAPER, ONION  
& LEMON £15.00

## WARM

**GOAT'S CHEESE & WILD MUSHROOMS**  
BAKED IN CRISPY PASTRY, GREEN LEAVES,  
ARTICHOKE & ROCKET OIL  
£12.25

**CRAB & SPRING ONION TART WITH**  
WATERCRESS & SAFFRON DRESSING  
£10.25

**WILD MUSHROOM & SPINACH TART WITH**  
GREEN LEAVES, ARTICHOKE, TOMATO  
& SHERRY VINAIGRETTE £8.00 (v)



## SOUPS

**CRAB & BRANDY BISQUE SERVED WITH**  
CARAWAY SEEDED CHEESE STRAWS  
£11.00

**CREAM OF CAULIFLOWER SOUP WITH**  
CHERVIL & CROÛTONS £6.50

**CARROT & GINGER SOUP WITH**  
CORIANDER & CROÛTONS £6.50

**MULLIGATAWNY SERVED WITH CHICKEN,**  
RICE & CORIANDER £7.00

**BEEF CONSOMMÉ WITH**  
ROOT VEGETABLES, MADEIRA  
& CHEESE STRAWS £8.50

(v) = VEGETARIAN DISH

# FISH DISHES

**PAN-FRIED TROUT FILLET WITH SHRIMPS, CAPERS, ALMONDS & BROWN BUTTER**  
£19.00

**BAKED SALMON, HERB CRUMBLE, ORANGE & ROSEMARY BUTTER SAUCE**  
£22.00

**POACHED HALIBUT FILLET WITH WILD MUSHROOMS & TARRAGON**  
£26.00

**CHARGRILLED TROUT FILLET, GINGER BUTTER SAUCE WITH CORIANDER**  
£18.50

**ROAST SALMON WITH BUTTON MUSHROOMS, PEARL ONIONS, ARTICHOKE  
& RED WINE CREAM**  
£24.00

**ROAST HALIBUT WITH CUCUMBER, PRAWNS, MUSHROOM & SHELLFISH SAUCE**  
£26.00

IF THE ABOVE DISHES ARE CHOSEN AS AN INTERMEDIATE COURSE 60% OF THE MAIN COURSE PRICE  
WILL BE CHARGED.

ALL MAIN COURSE DISHES ARE SERVED WITH CHEF'S CHOICE OF  
SEASONAL VEGETABLE & POTATO

IT IS CLUB POLICY THAT WE DO NOT KNOWINGLY PROVIDE ANY FOODS THAT CONTAIN GENETICALLY MODIFIED ORGANISMS (GMOs).  
SOME OF OUR MENU ITEMS CONTAIN ALLERGENS AND THERE IS A RISK THAT TRACES OF THESE MAY BE FOUND IN ANY OTHER FOOD SERVED IN THE CLUB.  
PLEASE ASK THE BANQUETING OFFICE IF YOU WISH TO SEE A LIST OF DISH INGREDIENTS AND ALLERGENS.

## ROASTS

**ROAST RIB OF ABERDEEN ANGUS BEEF**  
WITH YORKSHIRE PUDDING, ROAST  
GRAVY & CREAMED HORSERADISH  
£26.00  
(MINIMUM 10 PERSONS)

**HERB & MUSTARD CRUSTED RACK OF  
LAMB, ROSEMARY & SHALLOT GRAVY**  
£24.00

**ROAST FREE-RANGE CHICKEN BREAST**  
WITH CHIPOLATA ROLL, BREAD SAUCE  
& ROAST GRAVY  
£22.00

**ROAST LOIN OF FREE-RANGE PORK,**  
SAGE & ONION STUFFING, CRACKLING,  
BRAMLEY SAUCE & ROAST GRAVY  
£22.00

## MEAT & POULTRY

**POACHED CHICKEN BREAST, STILTON  
SAUCE WITH CELERY & DRIED GRAPES**  
£18.00

**ANGUS STEAK, KIDNEY  
& MUSHROOM PIE** £22.00

**ROAST FREE-RANGE DUCK BREAST**  
WITH APPLE & RAISIN CHUTNEY £28.00

**CHARGRILLED ANGUS FILLET STEAK**  
WITH MUSHROOM, TOMATO,  
WATERCRESS & BÉARNAISE SAUCE  
£26.00

**ROAST FREE-RANGE CHICKEN BREAST**  
WITH FOREST MUSHROOMS,  
BUTTON ONIONS, ARTICHOKE  
& TARRAGON CREAM  
£22.00

**FREE-RANGE DUCK BREAST WITH**  
SOUR CHERRIES & KIRSCH SAUCE  
£28.00

**ROAST FILLET OF ANGUS BEEF**  
WITH WILD MUSHROOMS  
& TRUFFLED MADEIRA SAUCE £30.00

**ROAST FREE-RANGE CHICKEN BREAST**  
WITH A CHASSEUR SAUCE  
(WHITE WINE, MUSHROOM, TOMATO  
& TARRAGON SAUCE)  
£22.00

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# TO FINISH

## COLD DESSERTS

**L**EMON TART WITH  
RASPBERRY SAUCE £7.00

**T**IRAMISU WITH ESPRESSO SAUCE  
£7.50

**P**ASSION FRUIT MOUSSE WITH  
VANILLA CREAM £7.00

**S**HERRY TRIFLE £7.50

**P**EAR & ALMOND TART WITH  
GRAND MARNIER CREAM £7.50

**B**AILEYS CHEESECAKE WITH  
ESPRESSO CREAM £7.00

**S**OUR CHERRY BURNT CREAM WITH  
VANILLA BISCUIT £7.50

**S**PICED ORANGE & GINGER CAKE  
CHARLOTTE £7.00

**C**ASSIS MOUSSE WITH VANILLA CREAM  
£6.50

**D**ARK CHOCOLATE TRUFFLE CAKE WITH  
RUM SAUCE £7.00

## WARM DESSERTS

**T**ARTE TATIN WITH VANILLA ICE CREAM  
£8.00

**B**READ & BUTTER PUDDING WITH  
MARMALADE & CREAM £7.50

**C**HOCOLATE SPONGE PUDDING WITH  
CHOCOLATE CUSTARD £8.00

**T**REACLE PUDDING  
WITH ORANGE CUSTARD £8.00

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## SAVOURIES

**F**ARMHOUSE BRITISH CHEESE  
SELECTION SERVED WITH CELERY,  
GRAPES & BISCUITS

**C**CHEESE PLATE £7.50  
(THREE COURSE MEAL)

**C**CHEESE PLATE £5.50  
(FOUR COURSE MEAL)

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**M**ATURE CHEDDAR, BACON & GRILLED  
MUSHROOM ON TOAST £6.75

**W**ELSH RAREBIT £6.00

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**C**OFFEE & SWEETMEATS £5.00

**C**OFFEE & CLUB MINTS £3.00

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# VEGETARIAN DISHES

## STARTERS

£8.00

**GOAT'S CURD WITH FRISÉE, MARINATED TOMATOES, ARTICHOKE, OLIVE  
& GARLIC CROÛTONS**

**PEPPERED MELON WITH GRAPEFRUIT, WATERCRESS & TOASTED SUNFLOWER SEEDS**  
*VEGAN & GLUTEN FREE*

**CROZIER BLUE WITH GRAPE CHUTNEY, CELERY & APPLE**  
*GLUTEN FREE*

**WARM TARTLET OF FREE-RANGE SCRAMBLED EGGS  
WITH SPINACH, WILD MUSHROOMS & CHIVES**



## MAIN COURSES

£17.25

**VEGETABLE CURRY WITH THAI SPICES, COCONUT MILK, & STEAMED BASMATI RICE**  
*VEGAN & GLUTEN FREE*

**PENNE, TOMATO SAUCE WITH WILTED ROCKET, SPROUTING BROCCOLI  
& NIÇOISE OLIVES**  
*VEGAN*

**FETTUCCHINE WITH BLUE CHEESE, GREEN VEGETABLES, SPRING ONION & CHILLI OIL**

**OPEN OMELET WITH GOLDEN CROSS GOAT'S CHEESE, SPINACH, OLIVES,  
ARTICHOKE & PEA SHOOTS**  
*GLUTEN FREE*

# CANAPÉ RECEPTIONS

(MINIMUM 10 COVERS)

## COLD

£10.00

CREATE YOUR OWN MENU BY SELECTING FIVE ITEMS FROM THE FOLLOWING:

**S**MOKED DUCK WITH PICCALILLI & PICKLED WALNUT

**S**PINACH & MUSHROOM TORTILLA WITH CHERRY TOMATO (V)

**C**HICKEN LIVER PÂTÉ WITH GREEN FIG

**S**MOKED SALMON, SOUR CREAM & CAPER

**C**HICKEN LIVER PÂTÉ WITH ORANGE & PISTACHIO

**P**RAWN 'MARIE ROSE'

**S**ALMON TARTARE WITH HERRING ROE CAVIAR

**Q**UAIL'S EGG WITH ANCHOVY & OLIVE

**M**ARINATED SEABASS WITH LIME & DILL

**S**MOKED SALMON WITH SOUR CREAM & HERRING ROE CAVIAR

**A**IR-CURED HAM WITH PEPPERED MELON

**S**TILTON MOUSSE WITH CELERY & SULTANAS (V)

**S**MOKED DUCK BREAST WITH PEPPERED PINEAPPLE

**H**ERBED CREAM CHEESE WITH CELERY & OLIVES (V)

**C**URED HAM WITH ARTICHOKE & PARMESAN

**R**ATATOUILLE NIÇOISE WITH ARTICHOKE & OLIVE (V)

## HOT

£12.00

CREATE YOUR OWN MENU BY SELECTING FIVE ITEMS FROM THE FOLLOWING:

**W**ELSH 'RAREBIT' WITH TOMATO

**C**HICKEN SKEWER, PEANUT SAUCE

**D**EVILLED OYSTERS WRAPPED IN BACON

**S**COTCH QUAIL'S EGGS

**B**AKED NEW POTATOES WITH MUSHROOMS, SOUR CREAM & CHIVES (V)

**F**RIED SCAMPI, REMOULADE SAUCE

**V**EGETABLE SPRING ROLLS, CHILLI DIP (V)

**S**COTCH WOODCOCK TARTLETS

**D**EVILLED CHICKEN LIVERS WITH BACON

**Y**ORKSHIRE PUDDING, ROAST BEEF & HORSERADISH

**G**LAZED CHICKEN WINGS WITH SESAME & GINGER

**S**ALMON FISH CAKE, TOMATO MAYONNAISE

**S**TILTON 'RAREBIT' WITH PICKLED WALNUT (V)

**C**HARGRILLED KING PRAWN, CHILLI, HONEY & LIME

**L**AMB SKEWER, PEANUT SAUCE

**P**RUNES WITH BANANA CHUTNEY & BACON

**W**E SUGGEST A MINIMUM OF 10 ITEMS PER PERSON FOR A RECEPTION OR 5 COLD ITEMS PER PERSON FOR PRE-DINNER CANAPÉS

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# LIGHT FINGER RECEPTIONS

(MINIMUM 20 COVERS)

## MENU ONE

**S**MOKED SALMON ON MULTI-GRAIN BREAD WITH LEMON & DILL

**C**URED HAM ON OLIVE BREAD WITH PEPPERED MELON & ROCKET

✱

**B**READED SCAMPI WITH TARTARE SAUCE

**V**EGETABLE SPRING ROLLS, CHILLI DIP (V)

**S**TEAK, ONION & MUSTARD IN A BUN

**S**TILTON, CELERY & ALMOND QUICHE (V)

**C**HICKEN SKEWERS, PEANUT SAUCE

£23.00

✱

## MENU TWO

**S**ELECTION OF SANDWICHES

✱

**S**ALMON & PARSLEY FISH CAKE, TOMATO MAYONNAISE

**V**EGETABLE SAMOSA, CURRY SAUCE (V)

**L**AMB KEBAB, MINTED YOGHURT

**G**OAT'S CHEESE, BROCCOLI & ALMOND QUICHE (V)

**C**OCKTAIL PORK, SAGE & ONION ROLLS

£23.00

✱

## FRENCH PASTRIES

MAY BE ADDED TO EITHER OF THE ABOVE MENUS FOR A SUPPLEMENTARY CHARGE OF  
£4.80

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OCTOBER 2019



# WORKING LUNCHES

(MINIMUM 10 COVERS)

## MENU A

### ASSORTED OPEN SANDWICHES:

**A**IR DRIED HAM & GHERKINS  
**R**ARE ROAST BEEF WITH HORSERADISH  
**S**MOKED SALMON & CUCUMBER  
**E**NGLISH BRIE, TOMATO & ARTICHOKE (V)  
**C**ORONATION CHICKEN

~

**Y**OUR CHOICE OF 3 HOT ITEMS

~

**S**ELECTION OF FRENCH PASTRIES

~

**C**OFFEE

£24.25

## MENU B

### FILLED SOFT ROLLS:

**E**GG MAYONNAISE WITH SALAD CRESS. (V)  
**R**OAST BEEF WITH HORSERADISH  
**S**MOKED SALMON WITH  
LEMON CRÈME FRAÎCHE  
**T**UNA MAYONNAISE  
**R**OAST HAM WITH PINEAPPLE

~

**Y**OUR CHOICE OF 3 HOT ITEMS

~

**S**ELECTION OF FRENCH PASTRIES

~

**C**OFFEE

£24.25

### PLEASE CHOOSE 3 HOT ITEMS FROM THE FOLLOWING:

**B**AKED POTATO WITH GOAT'S CHEESE & CHIVES (V)

**B**AKED POTATO WITH CHEDDAR & SMOKED HAM

**S**ALMON FISH CAKE, TOMATO MAYONNAISE

**B**READED LAMB CUTLET, FRUITY CURRY SAUCE

**H**OT SAUSAGE ROLLS

**V**EGETABLE SAMOSA, CURRY SAUCE (V)

**S**TILTON, CELERY & ALMOND QUICHE (V)

**S**TEAK, ONION & MUSTARD IN A BUN

**T**OASTED CHEESE & HAM SANDWICH

**S**COTCH WOODCOCK TARTLET

**G**OUJONS OF SOLE, SAUCE TYROLIENNE

**G**OAT'S CHEESE, TOMATO & ALMOND QUICHE (V)

**L**AMB SAMOSA, CURRY SAUCE

**C**HICKEN IN A BUN

**V**EGETABLE SPRING ROLL WITH CHILLI DIP (V)

**C**HARGRILLED LAMB CUTLET, MINTED BÉARNAISE

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OCTOBER 2019

# FORK BUFFET MENU

(MINIMUM 20 COVERS)

**P**LEASE SELECT *ONE* OF THE FOLLOWING PLATED STARTERS:

## **S**OUP OF THE DAY

**G**RAVADLAX, PICKLED CUCUMBER, SWEET MUSTARD & DILL DRESSING

**C**OARSE CHICKEN & PORK PÂTÉ, APRICOT CHUTNEY & MELBA TOAST

**W**ARM GOAT'S CHEESE & SPINACH TART WITH GREEN LEAVES & SHERRY VINAIGRETTE (V)



YOUR CHOICE OF *TWO* HOT DISHES FROM THE FOLLOWING:

(SERVED WITH STEAMED BASMATI RICE, NEW POTATOES OR PENNE PASTA)

## **R**ED THAI CHICKEN CURRY

**S**TEAMED SALMON FILLET WITH CHAMPAGNE & HERB CREAM

**P**OACHED CHICKEN BREAST À LA KING

**B**EEF STIR-FRY WITH GINGER & SPRING ONION

**B**AKED SALMON FILLET WITH PRAWNS, CUCUMBER & SHELLFISH SAUCE

**F**RICASSÉE OF CHICKEN WITH WILD MUSHROOMS & TARRAGON

**T**HAI VEGETABLE CURRY (VEGAN & GLUTEN FREE)



## **S**ELECTION OF FRENCH PASTRIES

**F**RESH FRUIT SALAD & CREAM

**F**ARMHOUSE BRITISH CHEESE BOARD



**C**OFFEE

£30.50

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