



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

GOLDSTEIN'S LONDON CURE SMOKED
SCOTTISH SALMON
WITH CAPER, SHALLOT & LEMON
£17.00

TERRINE OF CHICKEN, WILD MUSHROOMS
& CURED HAM WITH GRAPE CHUTNEY &
TOASTED BRIOCHE £14.00

DILL CURED SALMON
WITH PICKLED CUCUMBER, QUAIL'S EGG,
WATERCRESS SALAD
& SWEET MUSTARD SAUCE £14.00

COARSE CHICKEN LIVER & PORK PÂTÉ
WITH CAPER DRESSING & MELBA TOAST
£10.00

POTTED BROWN SHRIMPS WITH
WATERCRESS SALAD, PICKLED
CUCUMBER & MALTED BROWN BREAD
£13.00

AIR-DRIED YORK HAM WITH GOAT'S
CURD, OLIVE, CHERRY TOMATO,
ROCKET OIL & GARLIC TOASTS £13.00

GOAT'S CHEESE, ROASTED VEGETABLES,
PINEAPPLE PICKLE & CORIANDER CRESS
£9.00 (v)

'POTTED' HOT SMOKED SALMON WITH
CUCUMBER, CAVIAR & HORSERADISH
£14.00

SMOKED DUCK BREAST, PEPPERED
MELON, WATERCRESS SALAD
& SHERRY DRESSING £11.00

CRAB MAYONNAISE, QUAIL'S EGG,
CAVIAR, PICKLED CUCUMBER &
WATERCRESS £16.00

WARM

GOAT'S CHEESE & WILD MUSHROOMS
BAKED IN CRISPY PASTRY, GREEN LEAVES,
CHERRY TOMATO, OLIVES & ROCKET OIL
£13.00 (v)

SMOKED HADDOCK, SPINACH & CHIVE
TARTLET WATERCRESS SALAD &
SAFFRON DRESSING £11.00

WILD MUSHROOM & SPINACH TARTLET
WITH GREEN LEAVES, CHERRY TOMATO,
OLIVES & SHERRY DRESSING £9.00 (v)



SOUPS

CRAB & BRANDY BISQUE SERVED WITH
CARAWAY SEEDED CHEESE STRAWS
£13.00

CREAM OF CAULIFLOWER SOUP WITH
CHERVIL & CROÛTONS £7.00 (v)

BEEF CONSOMMÉ WITH
ROOT VEGETABLES, MADEIRA
& CHEESE STRAWS £9.00

MULLIGATAWNY SERVED WITH CHICKEN,
RICE & CORIANDER £8.00

CARROT & GINGER SOUP WITH
CORIANDER & CROÛTONS £7.00 (v)

(v) = VEGETARIAN DISH

FISH DISHES

PAN-FRIED TROUT FILLET WITH SHRIMPS, CAPERS, ALMONDS & BROWN BUTTER
£23.00

BAKED SALMON, HERB CRUMBLE, ORANGE & ROSEMARY BUTTER SAUCE
£24.00

POACHED HALIBUT FILLET WITH WILD MUSHROOMS & TARRAGON
£28.00

CHARGRILLED TROUT FILLET, GINGER BUTTER SAUCE WITH CORIANDER
£23.00

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

ROAST HALIBUT WITH CUCUMBER, PRAWNS, MUSHROOM & SHELLFISH SAUCE
£30.00

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
£28.00
(MINIMUM 10 PERSONS)

**HERB & MUSTARD CRUSTED RACK OF
LAMB, ROSEMARY & SHALLOT GRAVY**
£26.00

ROAST FREE-RANGE CHICKEN BREAST
WITH CHIPOLATA ROLL, BREAD SAUCE
& ROAST GRAVY
£24.00

ROAST LOIN OF FREE-RANGE PORK,
SAGE & ONION STUFFING, CRACKLING,
BRAMLEY SAUCE & ROAST GRAVY
£24.00

MEAT & POULTRY

**POACHED CHICKEN BREAST, STILTON
SAUCE WITH CELERY & DRIED GRAPES**
£20.00

**ANGUS STEAK, KIDNEY
& MUSHROOM PIE** £24.00

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

CHARGRILLED ANGUS FILLET STEAK
WITH MUSHROOM, TOMATO,
WATERCRESS & BÉARNAISE SAUCE
£30.00

ROAST FREE-RANGE CHICKEN BREAST
WITH FOREST MUSHROOMS,
BUTTON ONIONS, ARTICHOKE
& TARRAGON CREAM
£24.00

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

ROAST FILLET OF ANGUS BEEF
WITH WILD MUSHROOMS
& TRUFFLED MADEIRA SAUCE £32.00

ROAST FREE-RANGE CHICKEN BREAST
WITH A CHASSEUR SAUCE
(WHITE WINE, MUSHROOM, TOMATO
& TARRAGON SAUCE)
£24.00

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TO FINISH

COLD DESSERTS

LEMON TART WITH
RASPBERRY SAUCE £7.00

TIRAMISU WITH ESPRESSO SAUCE
£7.50

PASSION FRUIT MOUSSE WITH
VANILLA CREAM £7.00

SHERRY TRIFLE £7.50

PEAR & ALMOND TART WITH
GRAND MARNIER CREAM £7.50

BAILEYS CHEESECAKE WITH
ESPRESSO CREAM £7.00

SOUR CHERRY BURNT CREAM WITH
VANILLA BISCUIT £7.50

SPICED ORANGE & GINGER CAKE
CHARLOTTE £7.00

CASSIS MOUSSE WITH VANILLA CREAM
£6.50

DARK CHOCOLATE TRUFFLE CAKE WITH
RUM SAUCE £7.00

WARM DESSERTS

TARTE TATIN WITH VANILLA ICE CREAM
£8.00

BREAD & BUTTER PUDDING WITH
MARMALADE & CREAM £7.50

CHOCOLATE SPONGE PUDDING WITH
CHOCOLATE CUSTARD £8.00

TREACLE PUDDING
WITH ORANGE CUSTARD £8.00

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SAVOURIES

FARMHOUSE BRITISH CHEESE
SELECTION SERVED WITH CELERY,
GRAPES & BISCUITS

CCHEESE PLATE £8.50
(THREE COURSE MEAL)

CCHEESE PLATE £6.50
(FOUR COURSE MEAL)

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MATURE CHEDDAR, BACON & GRILLED
MUSHROOM ON TOAST £6.75

WELSH RAREBIT £6.00

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COFFEE & SWEETMEATS £5.00

COFFEE & CLUB MINTS £3.25

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VEGETARIAN DISHES

STARTERS

£8.00

GOLDEN CROSS GOAT'S CHEESE, ROCKET, ARTICHOKE & OLIVES
GLUTEN FREE

PEPPERED MELON WITH ORANGE, WATERCRESS & PINEAPPLE PICKLE
VEGAN & GLUTEN FREE

PUMPKIN & GINGER BISQUE WITH CORIANDER & PUMPKIN SEEDS
GLUTEN FREE



MAIN COURSES

£17.25

MUSHROOM STROGANOFF WITH GHERKIN, HERITAGE CARROTS & BASMATI RICE
GLUTEN FREE

PENNE, PUMPKIN SAUCE WITH SPROUTING BROCCOLI, ROCKET & CHILLI OIL
VEGAN

THAI SPICED VEGETABLE CURRY WITH BASMATI RICE CORIANDER & LIME
VEGAN & GLUTEN FREE

PAPPARDELLE, CREAMED WILD MUSHROOMS, TARRAGON & TRUFFLE OIL

CANAPÉ RECEPTIONS

(MINIMUM 10 COVERS)

COLD
£10.00

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

SMOKED DUCK WITH PICCALILLI
& PICKLED WALNUT

SPINACH & MUSHROOM TORTILLA WITH
CHERRY TOMATO (V)

CHICKEN LIVER PÂTÉ WITH GREEN FIG

SMOKED SALMON, SOUR CREAM & CAPER

CHICKEN LIVER PÂTÉ WITH ORANGE
& PISTACHIO

PRAWN 'MARIE ROSE'

SALMON TARTARE WITH HERRING ROE
CAVIAR

QUAIL'S EGG WITH ANCHOVY & OLIVE

MARINATED SEABASS WITH LIME & DILL

SMOKED SALMON WITH SOUR CREAM
& HERRING ROE CAVIAR

AIR-CURED HAM WITH PEPPERED MELON

STILTON MOUSSE WITH CELERY
& SULTANAS (V)

SMOKED DUCK BREAST WITH PEPPERED
PINEAPPLE

HERBED CREAM CHEESE WITH CELERY
& OLIVES (V)

CURED HAM WITH ARTICHOKE
& PARMESAN

RATATOUILLE NIÇOISE WITH ARTICHOKE
& OLIVE (V)

HOT
£12.00

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

WELSH 'RAREBIT' WITH TOMATO

CHICKEN SKEWER, PEANUT SAUCE

DEVILLED OYSTERS WRAPPED IN BACON

SCOTCH QUAIL'S EGGS

BAKED NEW POTATOES WITH MUSHROOMS,
SOUR CREAM & CHIVES (V)

FRIED SCAMPI, REMOULADE SAUCE

VEGETABLE SPRING ROLLS, CHILLI DIP (V)

SCOTCH WOODCOCK TARTLETS

DEVILLED CHICKEN LIVERS WITH BACON

YORKSHIRE PUDDING, ROAST BEEF &
HORSERADISH

GLAZED CHICKEN WINGS WITH SESAME
& GINGER

SALMON FISH CAKE, TOMATO MAYONNAISE

STILTON 'RAREBIT' WITH PICKLED WALNUT (V)

CHARGRILLED KING PRAWN, CHILLI, HONEY
& LIME

LAMB SKEWER, PEANUT SAUCE

PRUNES WITH BANANA CHUTNEY & BACON

**WE 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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FEBRUARY 2020

LIGHT FINGER RECEPTIONS

(MINIMUM 20 COVERS)

MENU ONE

SMOKED SALMON ON MULTI-GRAIN BREAD WITH LEMON & DILL

CURED HAM ON OLIVE BREAD WITH PEPPERED MELON & ROCKET

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BREADED SCAMPI WITH TARTARE SAUCE

VEGETABLE SPRING ROLLS, CHILLI DIP (V)

STEAK, ONION & MUSTARD IN A BUN

STILTON, CELERY & ALMOND QUICHE (V)

CHICKEN SKEWERS, PEANUT SAUCE

£27.00

✱

MENU TWO

SELECTION OF FINGER SANDWICHES

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SALMON & PARSLEY FISH CAKE, TOMATO MAYONNAISE

VEGETABLE SAMOSA, CURRY SAUCE (V)

LAMB KEBAB, MINTED YOGHURT

GOAT'S CHEESE, BROCCOLI & ALMOND QUICHE (V)

COCKTAIL PORK, SAGE & ONION ROLLS

£25.00

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FRENCH PASTRIES

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

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FEBRUARY 2020

WORKING LUNCHES

(MINIMUM 10 COVERS)

MENU A

ASSORTED OPEN SANDWICHES:

AIR DRIED HAM & GHERKINS
RARE ROAST BEEF WITH HORSERADISH
SMOKED SALMON & CUCUMBER
ENGLISH BRIE, TOMATO & ARTICHOKE (V)
CORONATION CHICKEN

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YOUR CHOICE OF 3 HOT ITEMS

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SELECTION OF FRENCH PASTRIES

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COFFEE

£26.00

MENU B

FILLED SOFT ROLLS:

EGG MAYONNAISE WITH SALAD CRESS. (V)
ROAST BEEF WITH HORSERADISH
SMOKED SALMON WITH
LEMON CRÈME FRAÎCHE
TUNA MAYONNAISE
ROAST HAM WITH PINEAPPLE

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YOUR CHOICE OF 3 HOT ITEMS

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SELECTION OF FRENCH PASTRIES

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COFFEE

£26.00

PLEASE CHOOSE 3 HOT ITEMS FROM THE FOLLOWING:

BAKED POTATO WITH GOAT'S CHEESE & CHIVES (V)

BAKED POTATO WITH CHEDDAR & SMOKED HAM

SALMON FISH CAKE, TOMATO MAYONNAISE

BREADED LAMB CUTLET, FRUITY CURRY SAUCE

HOT SAUSAGE ROLLS

VEGETABLE SAMOSA, CURRY SAUCE (V)

STILTON, CELERY & ALMOND QUICHE (V)

STEAK, ONION & MUSTARD IN A BUN

TOASTED CHEESE & HAM SANDWICH

SCOTCH WOODCOCK TARTLET

GOUJONS OF SOLE, SAUCE TYROLIENNE

GOAT'S CHEESE, TOMATO & ALMOND QUICHE (V)

LAMB SAMOSA, CURRY SAUCE

CHICKEN IN A BUN

VEGETABLE SPRING ROLL WITH CHILLI DIP (V)

CHARGRILLED LAMB CUTLET, MINTED BÉARNAISE

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FEBRUARY 2020

FORK BUFFET MENU

(MINIMUM 20 COVERS)

PLEASE SELECT *ONE* OF THE FOLLOWING PLATED STARTERS:

SOUP OF THE DAY

COARSE CHICKEN & PORK PÂTÉ, APRICOT CHUTNEY & MELBA TOAST

WARM MUSHROOM & 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)

RED THAI CHICKEN CURRY

STEAMED SALMON FILLET WITH CHAMPAGNE & HERB CREAM

POACHED CHICKEN BREAST À LA KING

BEEF STIR-FRY WITH GINGER & SPRING ONION

BAKED SALMON FILLET WITH PRAWNS, CUCUMBER & SHELLFISH SAUCE

FRICASSÉE OF CHICKEN WITH WILD MUSHROOMS & TARRAGON

THAI VEGETABLE CURRY (VEGAN & GLUTEN FREE)



SELECTION OF FRENCH PASTRIES

FRESH FRUIT SALAD & CREAM

FARMHOUSE BRITISH CHEESE BOARD



COFFEE

£36.00

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FEBRUARY 2020