



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

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

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)

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

MEAT & POULTRY

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

**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

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

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

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

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SAVOURIES

FARMHOUSE BRITISH CHEESE
SELECTION SERVED WITH CELERY,
GRAPES & BISCUITS

CHEESE PLATE £8.50
(THREE COURSE MEAL)

CHEESE 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, GREEN LEAVES, 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 ROAST HERITAGE CARROTS & STEAMED BASMATI RICE
GLUTEN FREE

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

**THAI SPICED VEGETABLE CURRY WITH STEAMED BASMATI RICE CORIANDER,
SPRING ONION & LIME**
VEGAN & GLUTEN FREE

PAPPARDELLE, CREAMED WILD MUSHROOMS, TARRAGON & TRUFFLE OIL