



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

TRIO OF SMOKED SALMON,
CLUB GIN CURED SALMON
& KILN SMOKED SALMON £15.00

LISHMAN'S AIR-DRIED YORK HAM WITH
ARTICHOKE, CHERRY TOMATO, & OLIVES
£12.00

POTTED BROWN SHRIMPS WITH PICKLED
CUCUMBER & TREACLE SODA BREAD
£13.00

GOAT'S CHEESE, ARTICHOKE, DRIED
TOMATO, OLIVES, ROCKET OIL & GARLIC
CROÛTON £9.00 (v)

ROAST CHICKEN & HAM TERRINE, GRAPE
CHUTNEY, WATERCRESS
& TOASTED BRIOCHE £14.00

Club GIN CURED SALMON
WITH SWEET MUSTARD & DILL SAUCE
£14.00

PRAWN COCKTAIL 'MARIE ROSE' £10.00

CHICKEN LIVER & PORK PÂTÉ WITH
APRICOT CHUTNEY, WATERCRESS &
GARLIC TOASTS £11.00

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

YORKSHIRE CHARCUTERIE SELECTION,
POTATO SALAD, PICKLES
& GRAIN MUSTARD £12.00

'POTTED' KILN SMOKED SALMON
WITH PICKLED CUCUMBER & CITRUS FRUITS
£14.00

CHILLED MELON, CRACKED BLACK
PEPPER, PINK GRAPEFRUIT & STEM GINGER
£ 8.00 (v)

WARM

GOAT'S CHEESE, WILD MUSHROOM &
HERB TARTLET WITH GREEN LEAVES, &
SHERRY DRESSING £10.00 (v)

SMOKED HADDOCK,
SPINACH & CHEDDAR TARTLET WITH
WATERCRESS & LEMON OIL £11.00



SOUPS

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

CARROT & GINGER SOUP
WITH CORIANDER & CROÛTONS £6.50 (v)

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

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

CREAM OF WILD MUSHROOM SOUP
WITH TARRAGON & CROÛTONS £8.00 (v)

MULLIGATAWNY SERVED WITH CHICKEN,
RICE & CORIANDER £8.00

(v) = VEGETARIAN DISH

FISH DISHES

PAN-FRIED TROUT FILLET WITH SHRIMPS, CAPERS, ALMONDS & BROWN BUTTER
£24.00

ROAST SALMON FILLET, CRAB & TARRAGON SAUCE
£25.00

ROAST HALIBUT FILLET WITH WILD MUSHROOMS & TARRAGON CREAM SAUCE
£30.00

STEAMED SEABREAM FILLET, GINGER & CORIANDER BUTTER SAUCE
£23.00

BAKED SALMON, HERB CRUMBLE, ORANGE & CHIVE BUTTER SAUCE
£25.00

POACHED HALIBUT FILLET WITH CARROT & CARDAMOM BUTTER SAUCE
£28.00

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
£29.00

(MINIMUM 10 PERSONS)

HERB & MUSTARD CRUSTED
RACK OF LAMB,
ROSEMARY & SHALLOT GRAVY
£28.00

ROAST LOIN OF FREE-RANGE PORK
WITH SAGE & ONION STUFFING,
ROAST GRAVY & BRAMLEY SAUCE
£26.00

MEAT & POULTRY

POACHED CHICKEN BREAST,
STILTON SAUCE WITH CELERY
& SEMI-DRIED GRAPES £22.00

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

CHARGRILLED ANGUS FILLET STEAK
WITH MUSHROOM, TOMATO,
WATERCRESS & BÉARNAISE £32.00

ROAST CHICKEN BREAST,
WITH WILD MUSHROOM
& TARRAGON CREAM SAUCE £24.00

ROAST BARBARY DUCK BREAST,
SOUR CHERRY & KIRSCH SAUCE
£28.00

ROAST ANGUS BEEF FILLET STEAK
WITH WILD MUSHROOMS
& MADEIRA SAUCE £33.00

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

ANGUS STEAK, KIDNEY
& MUSHROOM PIE £25.00

PAN-FRIED ANGUS SIRLOIN STEAK
WITH CHERRY TOMATOES,
BUTTON MUSHROOM & SALSA VERDE
£28.00

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.

TO FINISH

COLD DESSERTS

TIRAMISU WITH ESPRESSO SAUCE
£7.50

PEAR & ALMOND TART
WITH GRAND MARNIER ANGLAISE £7.50

SOUR CHERRY CRÈME BRULÉE
WITH SHORTBREAD £7.50

RICH CHOCOLATE TRUFFLE CAKE
WITH RUM SAUCE £7.50

FRESH FRUIT SALAD
WITH DOUBLE CREAM £7.00

SPICED ORANGE & GINGER CAKE
WITH LEMON ANGLAISE £7.00

LEMON TART
WITH RASPBERRY SAUCE £7.00

CHOCOLATE & ORANGE CHARLOTTE
WITH VANILLA ANGLAISE £7.50

WARM DESSERTS

TARTE TATIN WITH VANILLA ICE CREAM
£8.00

BREAD & BUTTER PUDDING
WITH MARMALADE & DOUBLE CREAM
£7.50

*

SAVOURIES

FARMHOUSE BRITISH CHEESE
SELECTION SERVED WITH CELERY,
GRAPES & BISCUITS

CHEESE PLATE £8.50
(THREE COURSE MEAL)

CHEESE PLATE £6.50
(FOUR COURSE MEAL)

*

MATURE CHEDDAR, GRILLED BACON
& MUSHROOM ON TOAST £6.75

WELSH RAREBIT £6.00

*

COFFEE & SWEETMEATS £5.00

COFFEE & CLUB MINTS £3.25

VEGETARIAN DISHES

STARTERS

£8.00

GGOLDEN CROSS GOAT'S CHEESE WITH ARTICHOKE, TOMATO & OLIVES
GLUTEN FREE

PPAN-FRIED PORTABELLA MUSHROOM WITH GARLIC, HERBS, ROCKET & LEMON OIL
VEGAN & GLUTEN FREE

OORANGE, PRUNE, APRICOT & WATERCRESS WITH TOASTED PUMPKIN
& SUNFLOWER SEEDS
VEGAN, GLUTEN FREE



MAIN COURSES

£17.25

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

PPENNE, TOMATO SAUCE, SPROUTING BROCCOLI, ROCKET & CHILLI OIL
VEGAN

PPAPPARDELLE, WILD MUSHROOMS, TARRAGON CREAM & TRUFFLE OIL

GGOAT'S CHEESE & SPINACH OMELET WITH CHERRY TOMATOES & OLIVES
GLUTEN FREE