



## **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 6% DISCRETIONARY CONTRIBUTION TO THE STAFF FUND

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.

FEBRUARY 2024

# STARTERS

## COLD

**S**MOKED SALMON TASTING PLATE  
MALDON CURE, DEEP CURE & KILN SMOKED  
WITH CELERIAC, CAPER & LEMON  
£20.00

**L**ISHMAN'S AIR-DRIED YORK HAM WITH  
ARTICHOKE, CHERRY TOMATO, & OLIVES  
£15.00

**P**OTTED BROWN SHRIMPS WITH PICKLED  
CUCUMBER & TREACLE SODA BREAD  
£16.50

**G**OAT'S CHEESE, ARTICHOKE, DRIED  
TOMATO, OLIVES, ROCKET OIL  
& GARLIC CROÛTON £11.25 (v)

**C**lub GIN CURED SALMON  
WITH SWEET MUSTARD & DILL SAUCE  
£17.75

**P**RAWN COCKTAIL 'MARIE ROSE' £12.75

**C**HICKEN LIVER & PORK PÂTÉ WITH APRICOT  
CHUTNEY, WATERCRESS  
& GARLIC TOASTS £13.75

**L**AMBTON & JACKSON 'MALDON CURE'  
SMOKED SALMON WITH CAPER, SHALLOT  
& LEMON £21.75

**Y**ORKSHIRE CHARCUTERIE SELECTION,  
POTATO SALAD, PICKLES  
& GRAIN MUSTARD £15.50

**'P**OTTED' KILN SMOKED SALMON  
WITH PICKLED CUCUMBER & CITRUS FRUITS  
£17.75

**C**HILLED MELON, CRACKED BLACK PEPPER,  
PINK GRAPEFRUIT & STEM GINGER £10.25  
(v)

## WARM

**G**OAT'S CHEESE, WILD MUSHROOM & HERB  
TARTLET WITH GREEN LEAVES,  
& SHERRY DRESSING £12.75 (v)

**S**MOKED HADDOCK,  
SPINACH & CHEDDAR TARTLET  
WITH WATERCRESS & LEMON OIL £13.75



## SOUPS

**C**RAB & BRANDY BISQUE SERVED  
WITH CARAWAY SEEDED CHEESE STRAWS  
£16.25

**C**ARROT & GINGER SOUP  
WITH CORIANDER & CROÛTONS £8.00 (v)

**B**EEF CONSOMMÉ WITH SHREDDED  
VEGETABLES, MADEIRA  
& CHEESE STRAWS £11.25  
(MINIMUM 10 PERSONS)

**C**REAM OF CAULIFLOWER SOUP  
WITH CHERVIL & CROÛTONS £9.00 (v)

**C**REAM OF WILD MUSHROOM SOUP  
WITH TARRAGON & CROÛTONS £10.25 (v)

**M**ULLIGATAWNY SERVED WITH CHICKEN, RICE  
& CORIANDER £10.25

(v) = VEGETARIAN DISH

# FISH DISHES

**PAN-FRIED TROUT FILLET WITH SHRIMPS, CAPERS, ALMONDS & BROWN BUTTER**  
£30.50

**ROAST ROCK BASS FILLET, CRAB & TARRAGON BISQUE**  
£31.50  
(MINIMUM 10 PERSONS)

**ROAST HALIBUT FILLET WITH WILD MUSHROOMS & TARRAGON CREAM SAUCE**  
£38.00

**STEAMED SEABREAM FILLET, GINGER & CORIANDER BUTTER SAUCE**  
£29.25

**BAKED SALMON, HERB CRUMBLE, ORANGE & CHIVE BUTTER SAUCE**  
£31.50

**POACHED HALIBUT FILLET WITH CARROT & CARDAMOM BUTTER SAUCE**  
£35.50

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

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## ROASTS

**ROAST RIB OF ABERDEEN ANGUS BEEF WITH  
YORKSHIRE PUDDING, ROAST GRAVY &  
CREAMED HORSERADISH**  
£36.75  
(MINIMUM 10 PERSONS)

**HERB & MUSTARD CRUSTED  
RACK OF LAMB,  
ROSEMARY & SHALLOT GRAVY**  
£35.50

**ROAST LOIN OF FREE-RANGE PORK  
WITH SAGE & ONION STUFFING,  
ROAST GRAVY & BRAMLEY SAUCE**  
£33.00

**ROAST CHICKEN BREAST WITH CHIPOLATA,  
BREAD SAUCE & GRAVY**  
£33.00

## MEAT & POULTRY

**POACHED CHICKEN BREAST,  
STILTON SAUCE WITH CELERY  
& SEMI-DRIED GRAPES** £27.75

**ROAST FREE-RANGE DUCK BREAST  
WITH APPLE & RAISIN CHUTNEY** £40.50

**CHARGRILLED ANGUS FILLET STEAK WITH  
MUSHROOM, TOMATO, WATERCRESS &  
BÉARNAISE** £40.50

**ROAST CHICKEN BREAST,  
WITH WILD MUSHROOM  
& TARRAGON CREAM SAUCE** £30.00

**ROAST BARBARY DUCK BREAST,  
SOUR CHERRY & KIRSCH SAUCE** £40.50

**ROAST ANGUS BEEF FILLET STEAK  
WITH WILD MUSHROOMS & MADEIRA SAUCE**  
£47.50

**ROAST CHICKEN BREAST  
WITH A CHASSEUR SAUCE**  
*(WHITE WINE, MUSHROOM, TOMATO  
& TARRAGON SAUCE)*  
£30.00

**ANGUS STEAK, KIDNEY  
& MUSHROOM PIE** £31.50

**PAN-FRIED ANGUS SIRLOIN STEAK  
WITH CHERRY TOMATOES,  
BUTTON MUSHROOM & SALSA VERDE**  
£35.50

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

# TO FINISH

## COLD DESSERTS

**T**IRAMISU WITH ESPRESSO SAUCE £10.25

**P**EAR & ALMOND TART  
WITH GRAND MARNIER ANGLAISE £9.50

**S**OUR CHERRY CRÈME BRULÉE  
WITH SHORTBREAD £10.25

**R**ICH CHOCOLATE TRUFFLE CAKE  
WITH RUM SAUCE £9.50

**F**RESH FRUIT SALAD  
WITH DOUBLE CREAM £9.00

**S**PICED ORANGE & GINGER CAKE  
WITH LEMON ANGLAISE £9.50

**L**EMON TART  
WITH RASPBERRY SAUCE £9.00

**C**HOCOLATE & ORANGE CHARLOTTE WITH  
VANILLA ANGLAISE £9.50

## WARM DESSERTS

**T**ARTE TATIN WITH VANILLA ICE CREAM  
£11.25

**B**READ & BUTTER PUDDING  
WITH MARMALADE & DOUBLE CREAM £9.75

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## SAVOURIES

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

CHEESE PLATE £11.25  
*(THREE COURSE MEAL)*

CHEESE PLATE £9.00  
*(FOUR COURSE MEAL)*

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**M**ATURE CHEDDAR, GRILLED BACON  
& MUSHROOM ON TOAST £8.50

**W**ELSH 'RABBIT' £7.50

\*

**C**OFFEE & SWEETMEATS £6.00

**C**OFFEE & CLUB MINTS £4.15

# VEGETARIAN DISHES

## STARTERS

£10.25

**MUSHROOMS & SPINACH ON TOAST WITH GARLIC & HERBS**  
*VEGAN & GLUTEN FREE*

**CANTALOUPE MELON WITH ORANGE JUICE, HONEY & POWDERED GINGER**  
*VEGAN & GLUTEN FREE*

**TARTLET OF SEASONAL VEGETABLES WITH TOMATO COULIS**  
*VEGAN & GLUTEN FREE*

**PEPPERED RUBY GRAPEFRUIT, ROCKET, TOASTED PUMPKIN & SUNFLOWER SEEDS**  
*VEGAN & GLUTEN FREE*



## MAIN COURSES

£25.00

**PENNE RIGATE, WHITE WINE CREAM SAUCE WITH MUSHROOM TARRAGON & TRUFFLE OIL**  
*GLUTEN FREE & VEGETARIAN*

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

**PENNE RIGATE, TOMATO SALSA, ARTICHOKE, SUNDRIED TOMATO & MARINATED OLIVES**  
*VEGAN & GLUTEN FREE*

**MUSHROOM 'STROGANOFF' WITH SHALLOT, GHERKIN & STEAMED BASMATI RICE**  
*GLUTEN FREE & VEGETARIAN*

**HERB OMELET WITH GOAT'S CHEESE, TOMATO, SPINACH, ARTICHOKE & CAPERS**  
*GLUTEN FREE & VEGETARIAN*

# FORK BUFFET MENU

(MINIMUM 20 COVERS)

PLEASE SELECT *ONE* OF THE FOLLOWING PLATED STARTERS:

**S**OUP OF THE DAY (V)

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

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

**G**OAT'S CHEESE, SPINACH & SPRING ONION TART

WITH GREEN LEAVES & SHERRY VINAIGRETTE (V)

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

(SERVED WITH STEAMED BASMATI RICE, NEW POTATOES & SEASONAL VEGETABLES)

**L**AMB RHOGAN JOSH

**R**OAST CHICKEN BREAST, CHASSEUR SAUCE

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

**S**TIR-FRIED BEEF WITH GINGER, SPRING ONION & SOY SAUCE

**P**OACHED CHICKEN BREAST WITH WILD MUSHROOM & TARRAGON

**B**AKED SALMON FILLET WITH PRAWNS, CUCUMBER & CHIVE CREAM SAUCE

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

**B**EEF MADRAS

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**S**ELECTION OF COCKTAIL PASTRIES

**F**RESH FRUIT SALAD & CREAM

**F**ARMHOUSE BRITISH CHEESE PLATTER

\*

**C**OFFEE

£43.50

(V) = VEGETARIAN DISH

# CANAPÉ RECEPTIONS

(MINIMUM 10 COVERS)

## COLD

### MENU A £10

**S**MOKED SALMON WITH GIN, DILL,  
PICKLED CUCUMBER & SWEET MUSTARD  
**A**IR-DRIED HAM WITH PEPPERED MELON  
**E**GG MOUSSE WITH PRAWNS & DILL (v)  
**C**HICKEN LIVER PÂTÉ ORANGE & PISTACHIO  
**S**TILTON MOUSSE WITH CELERY, APPLE  
& SULTANA (v)  
**R**ATATOUILLE WITH ARTICHOKE & OLIVE (v)

### MENU B £12

**S**MOKED SALMON, SOUR CREAM  
& AVRUGA CAVIAR  
**A**IR-DRIED HAM WITH CAULIFLOWER  
PICCALILLI  
**P**RAWN COCKTAIL TARTLET'  
**C**HICKEN LIVER PÂTÉ, POPPY SEED  
& SESAME PASTRY  
**G**OAT'S CHEESE, SPINACH  
& TOMATO 'CROÛTON' (v)  
**R**ATATOUILLE WITH ARTICHOKE, TOMATO  
& OLIVE (v)

### MENU C £15

**S**MOKED SALMON, CRÈME FRAÎCHE  
& SEVRUGA CAVIAR  
**F**OIE GRAS MOUSSE WITH PISTACHIO & SOUR  
CHERRY  
**P**OACHED LOBSTER, PICKLED CUCUMBER  
WITH DILL  
**A**IR-DRIED HAM, ROCKET & QUAIL'S EGG  
**G**OAT'S CHEESE, SPINACH, TOMATO  
& CAPER 'CROÛTON' (v)  
**R**ATATOUILLE TARTLET WITH ARTICHOKE  
& OLIVE (v)

## HOT

### MENU D £10

**W**ELSH 'RABBIT' ON TOAST  
WITH CHERRY TOMATO (v)  
**V**EGETABLE SAMOSA, SWEET CURRY SAUCE (v)  
**P**ORK, STILTON & SAGE COCKTAIL  
SAUSAGE ROLL  
**B**READED SCAMPI, TARTARE SAUCE  
**C**HICKEN SATAY, PEANUT SAUCE

### MENU E £12

**S**TILTON 'RABBIT' WITH PICKLED WALNUT (v)  
**S**CRAMBLED EGG, SPINACH  
& WILD MUSHROOM TARTLET (v)  
**L**AMB SATAY, PEANUT SAUCE  
**T**HAI FISH CAKE, SWEET CHILLI SAUCE  
**G**RILLED PRUNE WITH BANANA CHUTNEY  
& SMOKED BACON

### MENU F £14

**B**ABY JACKET POTATO, WILD MUSHROOM  
& SOUR CREAM (v)  
**G**OAT'S CHEESE, SPINACH, TOMATO  
& OLIVE CROSTINI (v)  
**R**OAST BEEF, YORKSHIRE PUDDING  
& HORSERADISH  
**S**ALMON & SMOKED HADDOCK FISHCAKE,  
TOMATO & TARRAGON MAYONNAISE  
**C**HARGRILLED KING PRAWN, CHILLI, HONEY &  
LIME SAUCE

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