



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.

MAY 2024

STARTERS

COLD

SMOKED SALMON TASTING PLATE
MALDON CURE, DEEP CURE & KILN SMOKED
WITH CELERIAC, CAPER & LEMON £22.00

LISHMAN'S AIR-DRIED YORK HAM
WITH ARTICHOKE, CHERRY TOMATO, & OLIVES
£15.75

POTTED BROWN SHRIMPS
WITH PICKLED CUCUMBER
& TREACLE SODA BREAD
£17.75

GOAT'S CHEESE, ARTICHOKE,
DRIED TOMATO, OLIVES, ROCKET OIL
& GARLIC CROÛTON £12.50 (v)

Club GIN CURED SALMON
WITH SWEET MUSTARD & DILL SAUCE
£20.00

PRAWN COCKTAIL 'MARIE ROSE' £14.50

CHICKEN LIVER & PORK PÂTÉ
WITH APRICOT CHUTNEY, WATERCRESS
& GARLIC TOASTS £14.95

LAMBTON & JACKSON 'MALDON CURE'
SMOKED SALMON WITH CAPER, SHALLOT
& LEMON £22.75

YORKSHIRE CHARCUTERIE SELECTION,
POTATO SALAD, PICKLES
& GRAIN MUSTARD £16.95

'POTTED' KILN SMOKED SALMON
WITH PICKLED CUCUMBER & CITRUS FRUITS
£20.50

CHILLED MELON, CRACKED BLACK PEPPER,
PINK GRAPEFRUIT & STEM GINGER £11.00 (v)

WARM

GOAT'S CHEESE, WILD MUSHROOM
& HERB TARTLET WITH GREEN LEAVES
& SHERRY DRESSING £13.75 (v)

SMOKED HADDOCK,
SPINACH & CHEDDAR TARTLET
WITH WATERCRESS & LEMON OIL £14.95



SOUPS

CRAB & BRANDY BISQUE
WITH CARAWAY SEEDED CHEESE STRAWS
£18.75

CARROT & GINGER SOUP
WITH CORIANDER & CROÛTONS £9.25 (v)

BEEF CONSOMMÉ
WITH SHREDDED VEGETABLES, MADEIRA
& CHEESE STRAWS £12.95
(MINIMUM 10 PERSONS)

CREAM OF CAULIFLOWER SOUP
WITH CHERVIL & CROÛTONS £9.75 (v)

CREAM OF WILD MUSHROOM SOUP
WITH TARRAGON & CROÛTONS £11.00 (v)

MULLIGATAWNY
SERVED WITH CHICKEN, RICE & CORIANDER
£11.25

(v) = VEGETARIAN DISH

FISH DISHES

PAN-FRIED TROUT FILLET WITH SHRIMPS, CAPERS, ALMONDS & BROWN BUTTER
£33.50

ROAST ROCK BASS FILLET, CRAB & TARRAGON BISQUE
£34.50
(MINIMUM 10 PERSONS)

ROAST HALIBUT FILLET WITH WILD MUSHROOMS & TARRAGON CREAM SAUCE
£41.50

STEAMED SEABREAM FILLET, GINGER & CORIANDER BUTTER SAUCE
£33.50

BAKED SALMON, HERB CRUMBLE, ORANGE & CHIVE BUTTER SAUCE
£32.75

POACHED HALIBUT FILLET WITH CARROT & CARDAMOM BUTTER SAUCE
£39.00

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

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ROASTS

ROAST RIB OF ABERDEEN ANGUS BEEF
WITH YORKSHIRE PUDDING, ROAST GRAVY
& CREAMED HORSERADISH

£44.50

(MINIMUM 10 PERSONS)

HERB & MUSTARD CRUSTED
RACK OF LAMB,
ROSEMARY & SHALLOT GRAVY
£40.75

ROAST LOIN OF FREE-RANGE PORK
WITH SAGE & ONION STUFFING,
ROAST GRAVY & BRAMLEY SAUCE
£38.00

ROAST CHICKEN BREAST WITH CHIPOLATA,
BREAD SAUCE & GRAVY
£38.00

MEAT & POULTRY

POACHED CHICKEN BREAST,
STILTON SAUCE WITH CELERY
& SEMI-DRIED GRAPES £32.00

ROAST FREE-RANGE DUCK BREAST
WITH APPLE & RAISIN CHUTNEY £44.25

CHARGRILLED ANGUS FILLET STEAK
WITH MUSHROOM, TOMATO, WATERCRESS
& BÉARNAISE £47.50

ROAST CHICKEN BREAST,
WITH WILD MUSHROOM
& TARRAGON CREAM SAUCE £34.50

ROAST BARBARY DUCK BREAST,
SOUR CHERRY & KIRSCH SAUCE £46.25

ROAST ANGUS BEEF FILLET STEAK
WITH WILD MUSHROOMS & MADEIRA SAUCE
£54.50

ROAST CHICKEN BREAST
WITH A CHASSEUR SAUCE
(WHITE WINE, MUSHROOM, TOMATO
& TARRAGON SAUCE)
£34.50

ANGUS STEAK, KIDNEY
& MUSHROOM PIE £34.75

PAN-FRIED ANGUS SIRLOIN STEAK
WITH CHERRY TOMATOES,
BUTTON MUSHROOMS & SALSA VERDE
£39.50

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

TO FINISH

COLD DESSERTS

TIRAMISU WITH ESPRESSO SAUCE £11.75

PEAR & ALMOND TART
WITH GRAND MARNIER ANGLAISE £11.00

SOUR CHERRY CRÈME BRULÉE
WITH SHORTBREAD £11.00

RICH CHOCOLATE TRUFFLE CAKE
WITH RUM SAUCE £10.95

FRESH FRUIT SALAD
WITH DOUBLE CREAM £10.25

SPICED ORANGE & GINGER CAKE
WITH LEMON ANGLAISE £11.00

LEMON TART
WITH RASPBERRY SAUCE £10.50

CHOCOLATE & ORANGE CHARLOTTE
WITH VANILLA ANGLAISE £10.50

WARM DESSERTS

TARTE TATIN WITH VANILLA ICE CREAM
£12.95

BREAD & BUTTER PUDDING
WITH MARMALADE & DOUBLE CREAM £11.25

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SAVOURIES

FARMHOUSE BRITISH CHEESE SELECTION
SERVED WITH CELERY, GRAPES & BISCUITS

CHEESE PLATE £12.95
(THREE COURSE MEAL)

CHEESE PLATE £11.25
(FOUR COURSE MEAL)

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MATURE CHEDDAR, GRILLED BACON
& MUSHROOM ON TOAST £9.75

WELSH 'RABBIT' £8.50

*

COFFEE & SWEETMEATS £6.00

COFFEE & CLUB MINTS £4.15

FORK BUFFET MENU

(MINIMUM 20 COVERS)

PLEASE SELECT *ONE* OF THE FOLLOWING PLATED STARTERS:

SOUP OF THE DAY (V)

GRAVADLAX, PICKLED CUCUMBER, SWEET MUSTARD & DILL DRESSING

COARSE CHICKEN & PORK PÂTÉ, APRICOT CHUTNEY & MELBA TOAST

GOAT'S CHEESE, SPINACH & SPRING ONION TART

WITH GREEN LEAVES & SHERRY VINAIGRETTE (V)

*

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

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

LAMB RHOGAN JOSH

ROAST CHICKEN BREAST, CHASSEUR SAUCE

STEAMED SALMON FILLET WITH CHAMPAGNE & FINE HERB CREAM SAUCE

STIR-FRIED BEEF WITH GINGER, SPRING ONION & SOY SAUCE

POACHED CHICKEN BREAST WITH WILD MUSHROOM & TARRAGON

BAKED SALMON FILLET WITH PRAWNS, CUCUMBER & CHIVE CREAM SAUCE

THAI SPICED VEGETABLE CURRY (VEGAN)

BEEF MADRAS

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SELECTION OF COCKTAIL PASTRIES

FRESH FRUIT SALAD & CREAM

FARMHOUSE BRITISH CHEESE PLATTER

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COFFEE

£50.00

(V) = VEGETARIAN DISH

CANAPÉ RECEPTIONS

(MINIMUM 10 COVERS)

COLD

MENU A £11.50

SMOKED SALMON WITH GIN, DILL,
PICKLED CUCUMBER & SWEET MUSTARD
AIR-DRIED HAM WITH PEPPERED MELON
EGG MOUSSE WITH PRAWNS & DILL (v)
CHICKEN LIVER PÂTÉ, ORANGE & PISTACHIO
STILTON MOUSSE WITH CELERY, APPLE
& SULTANA (v)
RATATOUILLE WITH ARTICHOKE & OLIVE (v)

MENU B £13.80

SMOKED SALMON, SOUR CREAM
& AVRUGA CAVIAR
AIR-DRIED HAM WITH CAULIFLOWER
PICCALILLI
PRAWN COCKTAIL TARTLET'
CHICKEN LIVER PÂTÉ, POPPY SEED
& SESAME PASTRY
GOAT'S CHEESE, SPINACH
& TOMATO 'CROÛTON' (v)
RATATOUILLE WITH ARTICHOKE, TOMATO
& OLIVE (v)

MENU C £17.25

SMOKED SALMON, CRÈME FRAÎCHE
& SEVRUGA CAVIAR
FOIE GRAS MOUSSE WITH PISTACHIO
& SOUR CHERRY
POACHED LOBSTER, PICKLED CUCUMBER
WITH DILL
AIR-DRIED HAM, ROCKET & QUAIL'S EGG
GOAT'S CHEESE, SPINACH, TOMATO
& CAPER 'CROÛTON' (v)
RATATOUILLE TARTLET WITH ARTICHOKE
& OLIVE (v)

HOT

MENU D £11.50

WELSH 'RABBIT' ON TOAST
WITH CHERRY TOMATO (v)
VEGETABLE SAMOSA, SWEET CURRY SAUCE (v)
PORK, STILTON & SAGE COCKTAIL
SAUSAGE ROLL
BREADED SCAMPI, TARTARE SAUCE
CHICKEN SATAY, PEANUT SAUCE

MENU E £13.80

STILTON 'RABBIT' WITH PICKLED WALNUT (v)
SCRAMBLED EGG, SPINACH
& WILD MUSHROOM TARTLET (v)
LAMB SATAY, PEANUT SAUCE
THAI FISH CAKE, SWEET CHILLI SAUCE
GRILLED PRUNE WITH BANANA CHUTNEY
& SMOKED BACON

MENU F £16.00

BABY JACKET POTATO, WILD MUSHROOM
& SOUR CREAM (v)
GOAT'S CHEESE, SPINACH, TOMATO
& OLIVE CROSTINI (v)
ROAST BEEF, YORKSHIRE PUDDING
& HORSERADISH
SALMON & SMOKED HADDOCK FISHCAKE,
TOMATO & TARRAGON MAYONNAISE
CHARGRILLED KING PRAWN, CHILLI, HONEY
& LIME SAUCE

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VEGETARIAN DISHES

STARTERS

£10.25

MIXED SALAD WITH CUCUMBER, TOMATO, ARTICHOKE, OLIVES & LEMON OIL
VEGAN

CHILLED MELON COCKTAIL WITH ORANGE JUICE, HONEY & POWDERED GINGER
VEGAN

TARTLET OF SEASONAL VEGETABLES WITH TOMATO COULIS
VEGAN

PEPPERED RUBY GRAPEFRUIT, ROCKET, TOASTED PUMPKIN & SUNFLOWER SEEDS
VEGAN



MAIN COURSES

£25.00

PENNE RIGATE, WHITE WINE CREAM SAUCE WITH MUSHROOM, TARRAGON & TRUFFLE OIL

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

PENNE RIGATE, TOMATO SALSA, ARTICHOKE, SUNDRIED TOMATO & MARINATED OLIVES
VEGAN

CASSEROLE OF BUTTER BEANS, CHICKPEAS & RED KIDNEY BEANS WITH SPINACH, GRILLED TOMATO & MUSHROOM WITH STEAMED BASMATI RICE
VEGAN

MUSHROOM 'STROGANOFF' WITH SHALLOT, GHERKIN & STEAMED BASMATI RICE

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