



## **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

(v) = VEGETARIAN DISH

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SEPTEMBER 2024

# STARTERS

## COLD

**E**AST INDIA CLUB  
WHISKY OAK SMOKED SALMON  
WITH A BEETROOT & HORSERADISH CREAM,  
CAPERS, WATERCRESS & LEMON  
£24.00

**S**MOKED DUCK BREAST, PEPPERED MELON,  
ORANGE VINAIGRETTE  
£16.00

**K**ILN SMOKED SALMON MOUSSE,  
GREEN LEAVES, SOUR CREAM WITH CHIVES  
& GARLIC CROSTINI  
£17.00

**E**AST INDIA CLUB POTTED BROWN SHRIMPS  
WITH PICKLED CUCUMBER, LEMON  
& MELBA TOAST £18.00

**L**ISHMAN'S CURED YORKSHIRE HAM WITH  
QUAIL EGG, ARTICHOKE, CHERRY TOMATO  
& SHERRY VINAIGRETTE  
£16.50

**C**HILLED GALIA MELON COCKTAIL  
WITH ORANGE JUICE, STEM GINGER & MINT  
£11.00 (VEGAN)

**P**OTTED DUCK LIVER PARFAIT  
WITH MIXED LEAVES & GARLIC CROSTINI  
£15.50

**L**ISHMAN'S YORKSHIRE CHARCUTERIE  
WITH POTATO SALAD, PICKLES  
& A WHOLEGRAIN MUSTARD VINAIGRETTE  
£16.50

**C**HICKEN LIVER & PORK PÂTÉ  
WITH APRICOT CHUTNEY, MIXED LEAVES  
& GARLIC CROSTINI £14.50

**E**AST INDIA CLUB GIN & DILL CURED SALMON  
WITH PICKLED CUCUMBER,  
SWEET MUSTARD SAUCE, & LEMON  
£18.50

**P**RAWN COCKTAIL WITH 'MARIE ROSE' SAUCE  
£14.00

## WARM

**W**ARM TARTLET OF SMOKED HADDOCK,  
SPINACH & PARMESAN WITH GREEN LEAVES  
& WHOLEGRAIN MUSTARD DRESSING  
£15.00

**W**ARM TARTLET OF RATATOUILLE  
& GOATS CHEESE WITH MIXED LEAVES,  
ARTICHOKE, CHERRY TOMATO  
& BALSAMIC VINAIGRETTE (V)  
£14.00

**V**EGETABLE SAMOSAS WITH LENTIL DHAL &  
YOGHURT, CORIANDER & MINT CHUTNEY (V)  
£14.00



## SOUPS

**C**RAB & BRANDY BISQUE WITH CARAWAY  
& PARMESAN CHEESE STRAWS  
£17.50

**H**ONEY ROASTED CARROT SOUP  
WITH DILL & CROÛTONS £9.25 (V)

**R**ED LENTIL & CUMIN SOUP  
WITH CORIANDER & CROÛTONS £9.25 (V)

**C**REAM OF CAULIFLOWER SOUP  
WITH CHERVIL & CROÛTONS £9.50 (V)

**C**REAM OF MUSHROOM SOUP  
WITH TARRAGON & GARLIC CROÛTONS  
£10.00 (V)

**M**ULLIGATAWNY WITH MANGO CHUTNEY,  
RICE & CORIANDER £10.50

**B**EEF CONSOMMÉ WITH MADEIRA,  
SHREDDED VEGETABLES, CARAWAY  
& PARMESAN CHEESE STRAWS £14.00  
(MINIMUM 10 PERSONS)

## SORBET COURSE

**G**IN & TONIC, **C**HAMPAGNE,  
**B**LOOD ORANGE, **L**EMON  
OR **P**ASSION FRUIT  
£4.00

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# FISH DISHES

**PAN-FRIED TROUT FILLET WITH BROWN SHRIMPS, CAPERS, ALMONDS & BROWN BUTTER SAUCE**  
£33.00

**ROAST ROCK BASS FILLET WITH CRAB, SHERRY & TARRAGON BISQUE**  
£34.00  
(MINIMUM 10 PERSONS)

**STEAMED ROCK BASS FILLET WITH LEMONGRASS, GINGER & COCONUT CREAM SAUCE**  
£34.00  
(MINIMUM 10 PERSONS)

**ROAST HALIBUT FILLET WITH PRAWNS, MUSHROOM, CUCUMBER & A WHITE WINE SAUCE**  
£41.00

**POACHED HALIBUT FILLET WITH A CARROT & CARDAMOM BUTTER SAUCE**  
£39.00

**BAKED SALMON FILLET WITH HERB CRUMBLE AND ORANGE & CHIVE BUTTER SAUCE**  
£34.00

**POACHED SALMON FILLET WITH WATERCRESS, LEMON & HOLLANDAISE SAUCE**  
£34.00

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-HEREFORD BEEF**  
WITH YORKSHIRE PUDDING, ROAST GRAVY  
& CREAMED HORSERADISH  
£39.00  
(MINIMUM 10 PERSONS)

**ROAST RACK OF LAMB**  
WITH A MUSTARD & HERB CRUST,  
ROSEMARY & SHALLOT GRAVY  
£38.00

**ROAST CORNFED CHICKEN BREAST**  
WITH CHIPOLATA, BREAD SAUCE  
& ROAST GRAVY  
£35.00

**ROAST FREE-RANGE PORK LOIN**  
WITH SAGE & ONION STUFFING,  
BRAMLEY SAUCE & ROAST GRAVY  
£35.00

## MEAT & POULTRY

**POACHED CHICKEN BREAST,**  
STILTON SAUCE WITH CELERY  
& SEMI-DRIED GRAPES £30.00

**ROAST FREE-RANGE CREEDY CARVER**  
DUCK BREAST WITH APPLE & RAISIN CHUTNEY  
£43.00

**CHARGRILLED ANGUS-HEREFORD BEEF FILLET**  
WITH MUSHROOM, TOMATO, WATERCRESS  
& BÉARNAISE £44.00

**ROAST CHICKEN BREAST,**  
WITH A TOMATO PROVENÇALE SAUCE,  
ARTICHOKE, PEARL ONIONS & NIÇOISE OLIVES  
£34.00

**ROAST CHICKEN BREAST**  
WITH A MUSHROOM & TARRAGON CREAM SAUCE  
£34.00

**ROAST FREE-RANGE CREEDY CARVER**  
DUCK BREAST WITH SOUR CHERRIES  
& KIRSCH SAUCE £42.00

**ROAST ANGUS-HEREFORD BEEF FILLET**  
WITH ARTICHOKE, MUSHROOMS,  
PEARL ONIONS & MADEIRA SAUCE  
£49.00

**STEAK, KIDNEY & MUSHROOM PIE** £34.00

**PAN-FRIED ANGUS-HEREFORD SIRLOIN STEAK**  
WITH A CHASSEUR SAUCE  
(WHITE WINE, MUSHROOM, TOMATO  
& TARRAGON SAUCE)  
£42.00

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# TO FINISH

## COLD DESSERTS

**RUM SAVARIN WITH CHANTILLY CREAM  
& FRUITS £13.00**

**TIRAMISU WITH ESPRESSO ANGLAISE  
£11.00**

**PEAR & ALMOND TART  
WITH GRAND MARNIER ANGLAISE £10.50**

**VANILLA CRÉME BRÛLÉE WITH SHORTBREAD  
£10.50**

**FRESH FRUIT SALAD WITH CREAM £10.00**

**RICH CHOCOLATE TRUFFLE CAKE  
WITH RUM SAUCE  
£11.00**

**WHITE CHOCOLATE  
& PASSIONFRUIT MOUSSE  
WITH VANILLA ANGLAISE £12.00**

**CHOCOLATE & ORANGE CHARLOTTE  
WITH VANILLA ANGLAISE £10.50**

**TARTE CITRON WITH RASPBERRY SAUCE  
£10.00**

**CHOCOLATE & VANILLA CHEESECAKE  
WITH COFFEE SAUCE  
£10.00**

## WARM DESSERTS

**TARTE TATIN WITH VANILLA ICE CREAM  
£13.00**

**BREAD & BUTTER PUDDING  
WITH MARMALADE GLAZE & VANILLA CUSTARD  
£12.00**

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## SAVOURIES

**FARMHOUSE BRITISH CHEESE SELECTION  
SERVED WITH CELERY, GRAPES & BISCUITS**

**CHEESE PLATE £12.00  
(THREE COURSE MEAL)**

**CHEESE PLATE £10.50  
(FOUR COURSE MEAL)**

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**HALF BABY CROPWELL BISHOP STILTON  
WITH CELERY, GRAPES & BISCUITS £120.00  
(SERVES UP TO 10 PERSONS)**

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**MATURE CHEDDAR, GRILLED BACON  
& MUSHROOM ON TOAST £9.75**

**WELSH 'RABBIT' £8.50**

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**COFFEE & SWEETMEATS £6.00**

**COFFEE & CLUB MINTS £4.15**

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# CURRY BUFFET MENU

(MINIMUM 30 COVERS)

## SELECTION OF INDIAN STREET FOOD WITH CHUTNEYS



YOUR CHOICE OF *TWO* CURRIES FROM THE FOLLOWING:

(SERVED WITH STEAMED BASMATI RICE, TARKA DHAL, CORIANDER & GARLIC NAAN BREAD, CHUTNEYS & POPPADOMS)

### MILD

**KORMA** - YOGHURT, CREAM & ALMOND

**SAAG** – COOKED WITH SPINACH, MASALA & CREAM

**MOILEE** – COCONUT SAUCE WITH CURRY LEAVES

### MEDIUM

**RHOGAN JOSH** – AROMATIC TOMATO SAUCE

**JEERA LEMON** – LIGHT TOMATO SAUCE WITH LEMONGRASS & CUMIN

**BUTTER MASALA** – TOMATO BASED SAUCE FINISHED WITH BUTTER

### MEDIUM/HOT

**MADRAS** – HOT & SOUR TOMATO BASED SAUCE WITH MUSTARD SEEDS & CURRY LEAVES

**JALFREZI** – TOMATO BASED WITH MIXED PEPPERS

**VINDALOO** – HOT & SOUR TOMATO BASED SAUCE WITH MUSTARD SEEDS & POTATOES



**MANGO & COCONUT ICE CREAM WITH SEASONAL FRUITS**



**COFFEE & CLUB MINTS**

*(CURRIES CAN BE PREPARED USING CHICKEN, BEEF, LAMB, PRAWN, FISH OR VEGETABLES  
CURRIES CAN BE MADE SPICIER ON REQUEST)*

**£60.00**

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# FORK BUFFET MENU

(MINIMUM 30 COVERS)

**P**LEASE SELECT *ONE* OF THE FOLLOWING PLATED STARTERS:

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

**C**HILLED GALIA MELON WITH ORANGE & STEM GINGER (VEGAN)

**C**OARSE CHICKEN & PORK PÂTÉ WITH APRICOT CHUTNEY & GARLIC CROSTINI

**G**OAT'S CHEESE, SPINACH & HERB QUICHE WITH GREEN LEAVES & SHERRY VINAIGRETTE (V)

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**Y**OUR CHOICE OF *TWO* HOT DISHES FROM THE FOLLOWING:

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

**C**HICKEN & COCONUT CURRY

**F**RICASSÉE OF SEAFOOD IN A LOBSTER CREAM SAUCE

**B**EEF MADRAS

**C**HICKEN À LA KING

**S**TIR FRIED BEEF WITH BEAN SPROUTS, GINGER, SPRING ONIONS & SOY SAUCE

**T**HAI SPICED VEGETABLE CURRY (VEGAN)

**F**RICASSÉE OF CHICKEN WITH MUSHROOMS, PEARL ONIONS & TARRAGON

**S**TEAMED SALMON FILLET, WHITE WINE SAUCE WITH CUCUMBER, TOMATO & HERBS

\*

**S**ELECTION OF DESSERTS

**F**RESH FRUIT SALAD & CREAM

**F**ARMHOUSE BRITISH CHEESE PLATTER

\*

**C**OFFEE

THREE COURSES £50.00  
TWO COURSES (NO STARTER) £40.00

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# CANAPÉ RECEPTIONS

(MINIMUM 10 COVERS)

## COLD

### MENU A £12.00

- S**MOKED SALMON, SOUR CREAM & CAPER  
**A**IR-DRIED HAM WITH MELON
- E**GG MOUSSE WITH PRAWNS & CUCUMBER (v)
- C**HICKEN LIVER PÂTÉ WITH PICKLES
- R**ATATOUILLE TARTLET WITH TOMATO & OLIVE (v)
- S**TILTON MOUSSE WITH CELERY, APPLE  
& CHIVE (v)

### MENU B £14.00

- S**MOKED SALMON, SOUR CREAM  
& AVRUGA CAVIAR
- C**HICKEN LIVER PÂTÉ, WITH TOMATO CHUTNEY  
**P**RAWN COCKTAIL TARTLET'
- A**IR-DRIED HAM WITH ROCKET & GREEN FIG
- R**ATATOUILLE TARTLET WITH ARTICHOKE,  
& OLIVE (v)
- G**OAT'S CHEESE, SPRING ONION & HERB QUICHE  
(v)

### MENU C £18.00

- S**MOKED SALMON, SOUR CREAM  
& SEVRUGA CAVIAR
- F**OIE GRAS MOUSSE WITH SOUR CHERRY
- P**OACHED LOBSTER, CUCUMBER & SEVRUGA  
CAVIAR
- A**IR-DRIED HAM WITH QUAIL'S EGG
- R**ATATOUILLE TARTLET WITH ARTICHOKE (v)
- G**OAT'S CHEESE, SPINACH, TOMATO QUICHE (v)

## HOT

### MENU D £13.00

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

### MENU E £14.00

- S**TILTON 'RABBIT' WITH PICKLED WALNUT (v)
- G**OAT'S CHEESE, SPINACH & MUSHROOM  
TARTLET
- C**HICKEN WINGS WITH HONEY & SOYA
- G**RILLED PRUNE WITH BANANA, MANGO  
CHUTNEY & BACON
- S**CRAMBLED EGG, SPINACH  
& WILD MUSHROOM TARTLET (v)
- T**HAI FISH CAKE, SWEET CHILLI SAUCE

### MENU F £16.00

- B**AKED NEW POTATO WITH MUSHROOM  
& SOUR CREAM (v)
- R**OAST BEEF, YORKSHIRE PUDDING  
& HORSERADISH
- S**ALMON & SMOKED HADDOCK FISHCAKE,  
TOMATO & TARRAGON MAYONNAISE
- C**HARGRILLED TIGER PRAWN, CHILLI, HONEY  
& LIME SAUCE
- G**OAT'S CHEESE, SPINACH & TOMATO  
TARTLET (v)

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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*

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## 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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