



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

(v) 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.

SEPTEMBER 2024

STARTERS

COLD

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

SMOKED DUCK BREAST, PEPPERED MELON,
ORANGE VINAIGRETTE
£16.00

KILN SMOKED SALMON MOUSSE,
GREEN LEAVES, SOUR CREAM WITH CHIVES
& GARLIC CROSTINI
£17.00

EAST INDIA CLUB POTTED BROWN SHRIMPS
WITH PICKLED CUCUMBER, LEMON
& MELBA TOAST £18.00

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

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

POTTED DUCK LIVER PARFAIT
WITH MIXED LEAVES & GARLIC CROSTINI
£15.50

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

CHICKEN LIVER & PORK PÂTÉ
WITH APRICOT CHUTNEY, MIXED LEAVES
& GARLIC CROSTINI £14.50

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

PRAWN COCKTAIL WITH 'MARIE ROSE' SAUCE
£14.00

WARM

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

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

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



SOUPS

CRAB & BRANDY BISQUE WITH CARAWAY
& PARMESAN CHEESE STRAWS
£17.50

HONEY ROASTED CARROT SOUP
WITH DILL & CROÛTONS £9.25 (V)

RED LENTIL & CUMIN SOUP
WITH CORIANDER & CROÛTONS £9.25 (V)

CREAM OF CAULIFLOWER SOUP
WITH CHERVIL & CROÛTONS £9.50 (V)

CREAM OF MUSHROOM SOUP
WITH TARRAGON & GARLIC CROÛTONS
£10.00 (V)

MULLIGATAWNY WITH MANGO CHUTNEY,
RICE & CORIANDER £10.50

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

SORBET COURSE

GIN & TONIC, **C**HAMPAGNE,
BLOOD 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**



SAVOURIES

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

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

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



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



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

WELSH 'RABBIT' £8.50



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)

PLEASE SELECT *ONE* OF THE FOLLOWING PLATED STARTERS:

SOUP OF THE DAY (V)

CHILLED GALIA MELON WITH ORANGE & STEM GINGER (VEGAN)

COARSE CHICKEN & PORK PÂTÉ WITH APRICOT CHUTNEY & GARLIC CROSTINI

GOAT'S CHEESE, SPINACH & HERB QUICHE 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)

CHICKEN & COCONUT CURRY

FRICASSÉE OF SEAFOOD IN A LOBSTER CREAM SAUCE

BEEF MADRAS

CHICKEN À LA KING

STIR FRIED BEEF WITH BEAN SPROUTS, GINGER, SPRING ONIONS & SOY SAUCE

THAI SPICED VEGETABLE CURRY (VEGAN)

FRICASSÉE OF CHICKEN WITH MUSHROOMS, PEARL ONIONS & TARRAGON

STEAMED SALMON FILLET, WHITE WINE SAUCE WITH CUCUMBER, TOMATO & HERBS

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SELECTION OF DESSERTS

FRESH FRUIT SALAD & CREAM

FARMHOUSE BRITISH CHEESE PLATTER

*

COFFEE

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
AIR-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
PRAWN 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
- C**CHEESE ON TOAST 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

*

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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