



Club Lunch Menu

2 courses £17.00 - 3 courses £21.70

First Course

Carrot and lemongrass soup
Cumbrian air cured ham with poached pear
Grilled Somerset goat's cheese with apple and celery salad
Suffolk ham hock and foie gras terrine with piccalilli
Loch Fyne smoked salmon, traditional accompaniments^S supp £4.00

Main Course

Pan fried fillet of Kentish sea bass with a white bean broth
Roasted pepper and pesto risotto
Pan seared calves liver with onion gravy and streaky bacon

From the trolley

Honey glazed Suffolk gammon with pease pudding

Chef's Market Dishes

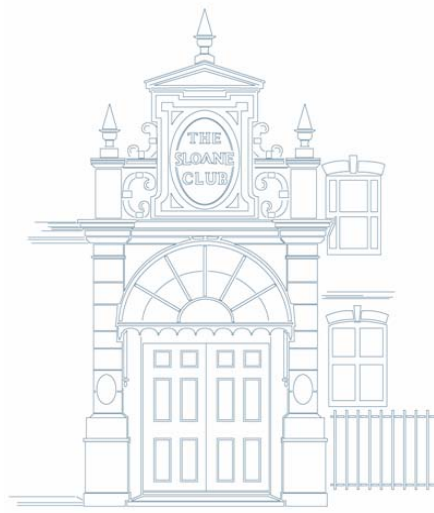
First Course: Steamed Isle of Lewis mussels in a creamy cider sauce

Main Course: East Fingus rump of farm beef in a shallot and red wine sauce

Head chef: Mark Johnson

Supported by: Matthew Casey & Simon Suffolk

Pastry Chef: Sarah Broom



Desserts and Savoury

Traditional sherry trifle

Set vanilla cream with plum compote

Sticky toffee pudding with clotted cream

Steamed chocolate sponge with coffee ice cream

Selection of home-made sorbets and ice-cream

Club Savoury of the Day – Welsh Rarebit

Cheese

Cropwell Bishop Stilton
Celtic promise
Cerne Ash
Cornish Yarg

Oxford Isis
Gorwydd Caerphilly
Godminster
Stinking Bishop

Coffee, tea or herbal infusions with sweetmeats £3.60
Liqueur Coffees from £5.00

Dessert Wines

	bottle	glass
Muscat de Beaumes de Venise 2003 <i>Domaine de Coyeux</i>	£35.80	£4.50

Banyuls (Vin doux naturel) <i>M. Chapoutier</i>	500ml £25.00	£4.50
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Port

Croft LBV 2000		£4.00
Taylor's Tawny 10 year old		£5.95

Restaurant Manager: Andrew Baker

Supported by: Mairead Doody, Maurizio Muto, Basudev Regmi