



Club Lunch Menu

3 courses £24.30

First Course

Cream of parsnip soup

Loch Fyne smoked salmon, traditional accompaniments supp £4.00

Grilled Somerset goat's cheese with apple and celery salad

Loch Duart salmon fishcakes with red pepper sauce

Cumbrian air cured ham and poached pear

Egg Benedict

Morecombe Bay potted shrimps with toasted sourdough

Main Course

Pan seared Brixham sea bass with curried mussel broth

Pumpkin and sage risotto

Smoked salmon and chive omelette

Roast Newham stuffed saddle of rabbit with whole grain mustard sauce

From the trolley

Roast sirloin of Denham Vale beef served with Yorkshire pudding

Head chef: Mark Johnson

Supported by: Matthew Casey and Simon Suffolk

Pastry Chef: Sarah Broom



Desserts and Savoury

Traditional sherry trifle

Sticky toffee pudding with Cornish clotted cream

Bread and butter pudding with caramel ice cream

Warm chocolate fondant with pistachio ice cream

Selection of home-made ice creams and sorbets

Club Savoury of the Day – Welsh rarebit

Cheeses

Cropwell Bishop Stilton

Celtic promise

Cerny 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

Muscat de Beaune de Venise 2003

Domaine de Coyeux

bottle **glass**

£35.80 £4.50

500ml

Banyuls (Vin doux naturel)

M. Chapoutier

£25.00 £4.50

Port

Croft LBV 2000

Taylor's Tawny 10 year old

£4.00

£5.95

Restaurant Manager: Andrew Baker

Supported by: Maurizio Muto and Basudev Regmi