



# PRIVATE FUNCTION MENU SELECTION

*Please compile your own set menu from the dishes listed below and overleaf.*

## Starters

Asparagus wrapped in Prosciutto, Roasted Fig and Orange Salad, Roasted Pine Nuts and Olives.....	£6.50
Timbale of Goat's Cheese with Piquillo Peppers, Plum Tomato Concasse, Extra Virgin Olive Oil (V) .....	£6.50
New Club Chicken Liver Parfait wrapped in Serrano Ham, Oranges and Mizuna Pluche.....	£6.50
Smoked Ham Hough and Borlotti Bean Terrine, Sun Blush Tomato Salad, Olive Dressing .....	£6.50
Smoked Mackerel Pâté with Lime and Coriander Crème Fraîche, Black Pepper Oatcakes.....	£6.50
Chargrilled Mediterranean Vegetables with Bocconcini, Red Pesto and Tapenade (V) .....	£6.50
Guinea Fowl, Mushroom and Arran Mustard Terrine with Quince Jelly .....	£6.75
Tian of Trout and Crayfish with Chervil Jelly, Bitter Leaf Salad, Watercress and Peppercorn Oil .....	£6.75
Fillet of Sea Bass, Thai-style Slaw, Radish Salad and Sweet Chilli Dressing .....	£6.75
Smoked Salmon, Haddock and Chive Parfait with Herb Dressing .....	£7.00
Timbale of Prawns, Chive and Shallot Mayonnaise with a Crayfish Salad .....	£7.25
Salmon served Three Ways, Beetroot Salsa, Rocket and Soft Boiled Eggs, Watercress Oil .....	£7.50
Traditional Morecambe Bay Potted Shrimps, simply served with Lemon and Melba Toast.....	£8.50

## Soups - £4.75

Cream of Roasted Asparagus, Broccoli and Stilton Soup, Crisp Sippets (V)
Cream of Watercress and Potato Soup, Crème Fraîche and Rocket Oil (V)
Provençale Vegetable Soup with Basil Pesto and Shaved Parmesan (V)
Roasted Woodland Mushroom and Thyme Soup, Cream and Snipped Chives (V)
Club Crayfish, Lobster and Brandy Bisque with Crème Fraîche
Smoked Ham and Puy Lentil Soup with Garden Herbs and Garlic Croutons
Traditional Smoked Haddock, Leek and Potato Soup
Tuscan White Bean and Rosemary Soup with Toasted Parmesan Flutes (V)



## Intermediate Courses

A Shot Glass of Sorbet (Flavours on Request) with a Pistachio and Almond Biscuit.....	£4.00
Traditional Haggis with Chive and Butter Clapshot .....	£5.00
Ballotine of Chicken on Pearl Barley Risotto, Chervil Oil .....	£6.00
Warm Goat's Cheese Crostin, Rocket and Mizuna Salad, Tomato Confit (V) .....	£6.50
Marinated Red Mullet, Gazpacho Dressing, Micro Herb Salad.....	£6.50

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## Main Courses

*(All include Chef's Selection of vegetables and potatoes)*

Wexford Cheddar Tart, Asparagus and Vine Tomato Salad 	£14.50
Poached Mozzarella and Basil Ravioli, Pesto Cream and Shaved Grana Padana 	£14.50
Carved Sirloin of Pork with Sage and Garlic, Apple Sauce and Roast Gravy	£16.50
Crisp Grilled Salmon, Parsley and Lime Butter, Rocket and Watercress Oil	£16.50
Confit Leg of Duck with Baby Onions and Smoked Pancetta	£16.50
Breast of Chicken Balmoral-style with a Whisky and Roasted Thyme Reduction	£17.00
Suprême of Chicken, Mozzarella and Basil Stuffing, Vine Tomato and Olive Jus	£17.00
Breast of Guinea Fowl served with a Sun Blush Tomato Sauce and Bocconcini	£17.50
Fillet of Sea Bass, Lime and Coriander Hollandaise on Tossed French Leaf Salad	£17.50
Pavé of Cod, Brioche and Coriander Crust, Wilted Baby Spinach, Garlic Aioli	£17.50
Suprême of Guinea Fowl, Stornoway Black Pudding, Pink Peppercorn and Brandy Cream	£18.50
Rump of Border Lamb, Rosemary and Sun Blush Tomato Sauce	£20.00
Entrecôte of Veal with a Wild Mushroom and Thyme Cream	£21.50
Honey-glazed Breast of Gressingham Duck, Port and Shallot Reduction	£22.50
Saddle of Carved Marinaded Sutherland Venison, Redcurrant and Juniper Essence	£23.00
Tournedos of Prime Border Beef Fillet served with a Rich Madeira and Herb Jus	£25.00
Carved Fillet of Beef Wellington-style, Burgundy and Shallot Jus	£26.00

## Puddings - £6.50

Club Vanilla Panacotta with Passionfruit Coulis  
 Exotic Fresh Fruit Platter with Passion Fruit Coulis and Crème Fraîche  
 New Club Individual Raspberry and Claret Jelly, Double Cream  
 Traditional New Club Crème Brûlée, Homemade Shortbread  
 Rich All Butter Lemon Tart, Crème Anglaise, Strawberry Salad  
 Rich Chocolate and Orange Truffle Torte, Drambuie Anglaise  
 Pol Roger Jelly with Seasonal Berries, Quenelle of Crème Fraîche  
 Strawberry and Champagne Bavarois, Chocolate Pencil and Strawberry Sauce  
 Club Salted Chocolate Tart, Crème Fraîche and Raspberry Garnish

## Cheese/Savoury Selections

Scottish Cheeses served with Chutney, Grapes and Oatcakes 	£6.00
Club Stilton with Brie, Celery, Grapes and Biscuits 	£6.00
Selection of Club Savouries on Request	£5.50

## Coffee and Club Mints - £3.50