



# Lunch Menu

## SUNDAY LUNCH – 6<sup>th</sup> JANUARY 2019

**New Club Soup of the Season served with Crusty Country-Style Bread**  
**Tian of Kiln Smoked Salmon in Lemon Crème Fraiche, Cranberry Compote**  
**Terrine of Pressed Vegetables with Olive Tapenade, Garlic Toast**  
**Presse of Guinea Fowl & Cranberry Terrine, Club Apple Chutney**  
**Rich Chicken Liver Pate with Club Chutney & Brioche**



**Roast Saddle of Turkey with a Cracked Pepper Cream**  
**Pave of Marinated Salmon with Asparagus & Sweet Chilli Sauce**  
**Roast Rib of Local Beef, Yorkshire Pudding and Herb Jus**  
**Cold Veal and Ham Pie with Beetroot and Mixed Salad**  
**Flat Cheddar and Prosciutto Omelette**  
**Poached Pumpkin Tortellini with a Pesto and Parmesan Cream**

*(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)*



*Please order your choice of Pudding or Savoury from the  
Separate Menu presented at your Table*

**THREE COURSE LUNCHEON**  
*Served from: - 12.30 p.m. – 2.00 p.m.*

**£17.00 – 2 Courses**  
**£21.00 – 3 Courses**  
**£12.50 per Child under 12**

**S. Nichol – Head Chef**