



## Suggested Set Menus

### A

Sea Trout and Halibut Tian,  
Crayfish Jelly with Salad de Maché  
and Citrus Oil

\*

Noisette of Old Gloucester Pork with an Oyster  
Mushroom and Honey Jus

Roast Potatoes and  
Chef's Selection of Vegetables

\*

Club Raspberry Crème Brûlée  
with All Butter Shortbread

\*

Coffee and Club Mints

**£34.50**

### B

Smoked Ayrshire Ham and Puy Lentil Broth

\*

Confit Leg of Gressingham Duck  
with Pancetta, Baby Onions and  
Somerset Cider Sauce

New Potatoes and  
Chef's Selection of Vegetables

\*

Trio of Scottish Cheeses  
served with Quince Jelly and Oatcakes

\*

Coffee and Club Mints

**£34.50**

### C

Parfait of Chicken Livers wrapped in Pancetta  
with Apple and Tomato Chutney

\*

Pavé of Sea Bass  
with Dressed Mizuna and Rocket Salad,  
Chervil Aioli

Fondant Potato and  
Chef's Selection of Vegetables

\*

Prosecco and Berry Jelly  
with 'Katy Rodgers' Crème Fraîche

\*

Coffee and Club Mints

**£35.00**

### D

Asparagus and Stilton Salad  
with Toasted Hazelnuts and Dressed Leaves

\*

Breast of Guinea Fowl  
with Local Haggis  
and a Rich Whisky Cream Sauce

Dauphinoise Potatoes and  
Chef's Selection of Vegetables

\*

Club Eton Mess  
with Local Berries and Berry Coulis

\*

Coffee and Club Mints

**£36.00**

***All Prices Inclusive of VAT***



## Suggested Set Menus

### E

Confit of Duck, Guinea Fowl and Apricot  
Terrine, Pea Shoot and Frissée Salad

\*

Escalope of Seared Veal, Portobello Mushroom  
and Sherry Cream with Garden Herbs

Château Potatoes and  
Chef's Selection of Vegetables

\*

New Club Panacotta with Berry Coulis  
and Vanilla Bean Anglaise

\*

Coffee and Club Mints

**£39.00**

### F

Rosettes of Loch Fyne Salmon,  
Lilliput Capers, Lemon and Olive Dressing

\*

Tournedos of Border Beef Fillet,  
Fricasée of Woodland Mushrooms  
and Arran Mustard

Fondant Potatoes and  
Chef's Selection of Vegetables

\*

Club Innes & Gunn and Stilton Rarebit

\*

Coffee and Club Mints

**£44.50**

### G

Rilette of Oak-Smoked Salmon,  
Lime and Coriander Dressing  
and Mizuna Pluche

\*

Saddle of Sutherland Venison  
with a Blackcurrant and Juniper Reduction

Club Roast Potatoes and  
Chef's Selection of Vegetables

\*

Shot Glass of Bramble Sorbet  
with Club Shortbread

\*

Plated Stilton and Brie with Grapes,  
Club Chutney and Biscuits

\*

Coffee and Club Mints

**£45.50**

### H

Morecombe Bay Potted Brown Shrimps  
simply served with Lemon and Melba Toast

\*

Classic New Club Fillet of Beef Wellington  
with a Rich Madeira Sauce

Dauphinoise Potatoes and  
Chef's Selection of Vegetables

\*

Club Claret Jelly  
with Double Cream

\*

Devils on Horseback

\*

Coffee and Club Mints

**£50.50**

*All Prices Inclusive of VAT*



## Scottish Menus

---

I

Club Traditional Cullen Skink

\*

Suprême of Chicken Balmoral with Haggis Stuffing and a Whisky Cream Sauce

Roast Potatoes and  
Chef's Selection of Vegetables

\*

Cranachan Blairgowrie with Club Shortbread

\*

Coffee and Club Mints

**£35.00**

---

J

Delice of Loch Etive Sea Trout  
served with a Rosette of Loch Fyne Salmon and Quail's Egg Salad

\*

Haggis, Neeps and Tatties  
served wi' a Dram of Club Whisky

\*

Collops of Beef Fillet  
served with a Rich Wild Mushroom and Drambuie Cream

Crushed Potatoes and  
Chef's Selection of Vegetables

\*

Shot Glass of Bramble Sorbet

\*

Plated Trio of Scottish Cheeses  
with Quince Jelly, Club Chutney and Oatcakes

\*

Coffee and Club Mints

**£55.00**

***All Prices Inclusive of VAT***



## Private Event Menu Selector

*(Please compile your own set menu from the list of dishes)*

---

### STARTERS

Bocconcini with French Beans and Heritage Tomato Salad, Pesto Dressing (V) .....	£ 6.50
Terrine of Goat's Cheese with Watercress and Pink Peppercorn Dressing (V) .....	£ 6.50
Parfait of Chicken Livers wrapped in Pancetta with Apple and Tomato Chutney .....	£ 6.50
Sea Trout and Halibut Tian, Crayfish Jelly, Salad de Maché and Citrus Oil .....	£ 7.00
Confit Duck, Guinea Fowl and Apricot Terrine, Pea Shoots and Frisée Salad.....	£ 7.50
Pavé of Sea Bass with Crab and Ginger Crème Fraîche, Chervil Oil and Baby Shoots .....	£ 7.50
Suprême of Hake & Pancetta with a Sun Blush Tomato & Kalamata Olive Tapenade .....	£ 7.50
Asparagus & Stilton Salad with Toasted Hazelnuts & Dressed Seasonal Leaf Salad.....	£ 7.50
Pressed Confit Ayrshire Ham Hough with Chilli Jam, Radish and Frisée .....	£ 7.50
Local Oak-Smoked Mackerel with Pepper and Citrus Dressing, Fennel and Radish.....	£ 7.50
Rillettes of Oak-Smoked Brandon Rost, Lime and Coriander Dressing, Mizuna Pluche .....	£ 8.00
Morecombe Bay Potted Brown Shrimps simply served with Lemon and Melba Toast.....	£ 8.50
Rosettes of Loch Fyne Salmon, Lilliput Capers, Lemon and Olive Oil Dressing .....	£ 8.50

### SOUPS

**£ 5.50**

Butternut Squash and Parsnip with Sippets

Leek, Onion and Smoked Finnan Haddock, Cream and Chives

Clam, Seasonal Vegetable and Pesto Chowder

Smoked Ayrshire Ham and Puy Lentil

Asparagus, Broccoli and Stilton Soup, Cream and Chives

Roasted Woodland Mushroom and Thyme, Crisp Herb Croutons

White Onion and Somerset Cider with Toasted Parmesan Flutes

***All Prices inclusive of VAT***



## Private Event Menu Selector

*(Please compile your own set menu from the list of dishes)*

---

### INTERMEDIATE COURSES

A Shot Glass of Sorbet (Green Apple, Berry, Blood Orange, Citrus or Other on request) ...	£ 4.00
Haggis with Traditional Clap Shot (Chieftain available £50 supplement) .....	£ 5.00
Baked Crotin of Goat's Cheese, Red Chard Salad, Mizuna Dressing .....	£ 6.00
Pavé of Red Mullet, Mussel, Garlic and Provençale Vegetable Broth.....	£ 7.50

### MAIN COURSES

*(All include Chef's Selection of Vegetables and Potatoes)*

Noisette of Old Gloucester Pork with an Oyster Mushroom and Honey Jus .....	£17.50
Local Hake wrapped in Serrano Ham with Crushed Vine Tomato and Basil Pesto .....	£17.95
Pavé of Sea Bass with Dressed Mizuna and Rocket Salad, Chervil Aioli .....	£18.50
Seared Salmon Pavé, Lime and Chive Butter, Sweet Chilli Sauce .....	£18.50
Maize-Fed Chicken with Caramelised Black Pudding, Granny Smith Coulis .....	£18.50
Confit Leg of Gressingham Duck with Pancetta & Baby Onions, Somerset Cider Sauce ...	£18.50
Breast of Guinea Fowl, Local Haggis and a Rich Whisky Cream Sauce .....	£18.50
Escalope of Seared Veal, Portobello Mushroom and Sherry Cream with Garden Herbs....	£21.50
Carved Rump of Border Lamb, Confit Vine Tomato and Olive and Shallot Essence .....	£22.00
Grilled Cutlets of Border Lamb, with Mint Sauce and Redcurrant Jelly .....	£22.50
Saddle of Sutherland Venison with a Blackcurrant and Juniper Reduction.....	£23.00
Grilled Fillet Steak, Confit Mushroom and Grilled Beef Tomato, Red Wine and Thyme Sauce .....	£26.00
Tournedos of Border Beef Fillet with a Fricasée of Woodland Mushrooms and Arran Mustard.....	£26.00
Classic New Club Fillet of Beef Wellington-Style with a rich Madeira Sauce .....	£27.50

### VEGETARIAN OPTIONS - £15.00

Poached Butternut Squash Tortellini  
Peccorino and Basil Ravioli  
Mature Cheddar and Tomato Chutney Tart

*All Prices inclusive of VAT*



## Private Event Menu Selector

*(Please compile your own set menu from the list of dishes)*

---

### DESSERTS

£ 6.50

Club Claret Jelly with Double Cream  
New Club Panacotta with Berry Coulis and Vanilla Bean Anglaise  
Prosecco and Berry Jelly with 'Katy Rodgers' Crème Fraîche  
Bitter Vahlronna Chocolate Truffle Torte, Orange and Drambuie Sauce  
Traditional Club Crème Brûlée (Plain or Raspberry), all Butter Shortbread  
Strawberry and Pol Roger Bavarois with a Berry Cream and Chocolate Pencil  
Sicilian Lemon Tart, Hazelnut and Almond Brittle, Strawberry Salad  
Club Eton Mess with Local Berries and Berry Coulis  
Dark Chocolate and Sea Salt Caramel Torte, Honey Butterscotch  
Seasonal Local Berries with Double Cream (May to October)  
Baked Cambridge Custard with Grilled Figs and Almond Croquant.

Luca's Sorbet served in a Shot Glass £ 4.00  
(Bramble, Green Apple, Elderflower, Raspberry and Lemon)

### CHEESE / SAVOURIES

Club Savouries.....	£ 6.00
(Welsh Rarebit, Devils on Horseback, Innis & Gunn and Stilton)	
Trio of Scottish Cheeses with Quince Jelly, Club Chutney and Oatcakes .....	£ 7.00
Plated Brie and Club Stilton with Grapes and Biscuits .....	£ 7.00
Coffee and Club Mints.....	£ 3.50

***All Prices inclusive of VAT***



## Cocktail Party and Canapé Selections

---

Kettle Crisps and 'Bar Mix' Selection

Per Person £ 3.00

### COLD CANAPÉS

Wild Rice and Avocado with Lime Crème Fraîche "Spoons" (V)  
Chilli and Coriander Hummous on Toasted Sourdough (V)  
Pea, Piquillo Pepper and Spring Onion Frittata with Basil (V)  
Tartare of Smoked Salmon with Lemon and Chives on Herb Toast  
Pressed Ayrshire Ham Hock with Arran Mustard Terrine, Toasted Brioche  
Wild Boar with Apple Chutney on a Toasted Crouton  
Prawn and Pineapple with Chervil Dressing on Focaccia  
Asparagus wrapped in Pancetta with Maldon Salt and Vinaigrette  
Kalamata Olives, Bocconcini and Sun Blush Tomatoes

### HOT CANAPÉS

"Basket" of Tempura Prawns, Lebanese Hot Sauce  
Wontons in "Bamboo" with Hoi-Sin Dip  
Roasted Chipolatas in Honey and Sesame  
Cracked Pepper, Chicken and Tarragon-Scented Pies  
Club Stilton and Asparagus Tart with Watercress  
Rillette of Finnan Haddock with Horseradish Cream on Toast  
Crisp Vegetable Dim Sum with Sweet Chilli and Coriander Jam  
Wild Mushroom and Wild Garlic Arancini, Pesto Dip  
Salsiccia Piccante with Cheddar and Onion Bloomer

### Canapé Pricing:

#### Select

any 5 from the above at £10.00 per person

or

any 7 at £14.00 per person

*All Prices inclusive of VAT*



## Finger Buffet Menus

**A**

### Mixed Sandwiches and Crisps

Cheese and Pickle (V)  
Egg and Cress (V)  
Ham and Tomato  
Hot Smoked Salmon  
Chicken Mayonnaise  
Kettle Crisps

\*

Tea/Coffee

**£10.50**

**B**

### Ploughman's Platter

Slice of Veal and Ham Pie  
Wedge of Arran Cheddar  
Pickled Onion  
Club Chutney and Coleslaw  
Apple and Crusty Bread

\*

Tea/Coffee

**£14.00**

**C**

### Working Buffet

Mixed Vegetable Dim Sum, Hoi Sin Dip (V)  
Mini Steak and Cracked Pepper Pies  
Selection of Sandwiches (V)  
Crisp Haggis Bon-Bons, Sweet Chilli Sauce  
Hot Smoked Salmon Blinis  
Garlic and Basil Roasted Ciabatta (V)  
Tempura-Style Prawns, Herb Mayonnaise

\*

Tea/Coffee and Club Mints

**£18.50**

**D**

### Party Buffet

Smoked Salmon and Rocket Tortilla Wraps  
Haddock Goujons, Cracked Pepper Crust  
Duck Rillettes on a Brioche Crouton  
Swiss Cheese and Plum Tomato Ciabatta (V)  
Baked Somerset Brie and Beetroot Tart (V)  
Chicken Pakora with Chilli Dip  
Wild Rice and  
Spring Onion Blinis, Lime Salsa (V)

\*

Dark and White Chocolate Profiteroles  
Assorted Macarons

\*

Tea/Coffee and Club Mints

**£22.50**

*All Prices Inclusive of VAT*





## Hot Fork and Bowl Food Buffets

---

### HOT DISHES

(Choose any 2)

**£22.50** or

**£27.50 with Dessert**

Sauté of Beef Piri-Piri with Piquillo Peppers  
Casserole of Venison "Bourginonne" Style  
Chicken Jalfrezi with Coriander  
Club Beef Stroganoff, Brandy Crème Fraîche  
Woodland Mushroom, Pea and Spring Onion Risotto (V)  
Butternut Squash Tortellini, Pesto and Parmesan Cream (V)  
Blanquette of Pork and Cider with Onions  
Border Lamb with Crushed Tomato and Olive Passata  
Salmon, Courgette and Piquillo Pepper Kedgeree  
Border Pork and Leek Sausages, Onion and Red Wine Gravy  
Chicken Cacciatore (Olives and Sunblush Tomato)  
Penne Pasta with Crushed Vine Tomato and Basil Passata, Roasted Parmesan (V)  
Ragoût of Local Lamb with Garlic and Garden Herbs  
Chicken with an Oyster Mushroom and Tarragon Cream Sauce

### Side Dishes

(Choose any 2)

Tossed Mizuna and Rocket Salad  
Chota-Style Naan Bread  
Pilau Rice  
New Potatoes, Butter and Chives  
Buttered Herb Noodles  
Garlic Ciabatta Balls  
Dauphinoise-Style Potatoes  
Mustard and Cumin Baby Roast Potatoes

### Desserts/Cheese

(Choose 1)

Raspberry Crème Brûlée with Shortbread  
Club Salted Chocolate Tart, Crème Fraîche  
All Butter Lemon Tart, Strawberry Salad  
Club Apple Pie with Double Cream  
Scottish Cheeses with Chutney and Oatcakes

Above Prices include Crusty Bread, Tea/Coffee and Club Mints

***All Prices Inclusive of VAT***



## **Private Room Breakfast Menus**

*(Available between 7.30 – 9.30am)*

---

**A**

**'Light' Breakfast**

**£ 9.00**

Freshly Squeezed Orange Juice  
Croissants and Bacon Rolls

Tea and Coffee

---

**B**

**'Full' Breakfast \***

**£15.00**

Freshly Squeezed Orange Juice  
Croissants and Morning Rolls

**From the Buffet**

Bacon, Sausages, Tomato, Scrambled Eggs and Beans

\*Full Breakfast : Minimum No 25

***All Prices Inclusive of VAT***