



Lunch Menu

SUNDAY LUNCH – 4th OCTOBER 2020

New Club Soup of The Day with Garden Herbs	£4.00
Pheasant Cock-a-leekie Terrine, Plum Chutney, Salad de Mache	£5.75
Tian of Prawns, Chive Dressing & Lemon Salad, Sourdough Toast	£5.75
Deep Fried Brie with Port Wine Coulis and Dressed Salad	£5.75
Chicken Liver & Brandy Parfait, wrapped in Serrano Ham with Port Coulis	£5.50



Rump of Lamb with Rosemary and Red Wine Jus	£11.50
Pan Fried Seabass, Moroccan Cous-cous	£10.50
Roast Rib Eye of Local Beef, Yorkshire Pudding and Herb Jus	£12.00
Chef's Cold Table, Crisp Salad of Dressed Late Summer Leaves	£9.00
Flat Smoked Salmon and Chive Omelette	£9.00
Winter Vegetable Wellington, Vegan Demi-glase	£9.00

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



White Chocolate and Caramel Mousse	£5.00
Traditional Claret Jelly with Double Cream	£5.00
Local Cheeses with Biscuits & Club Tomato & Apple Chutney	£5.00
Selection of Ice Cream and Sorbets	£4.00
Innis Gunn & Stilton Rarebit	£4.00

Served from: - 12.30 p.m. – 2.00 p.m.

*(Please ask our Staff for any Food Allergy Advice)
G.M. Oil used*

S. Nichol – Head Chef