



# Lunch Menu

From Wednesday 16<sup>th</sup> December 2020

## Starters – (or \*Main as Priced)

£

Timbale of Haddock, Curry Flavours, Rosette of Gravdax	5.95 / *8.50
Terrine of Game, Poachers Chutney & Redcurrant Coulis	5.95 / *8.50
Grilled Roulade of Goats Cheese, Rocket Oil & Salad De Mache	5.95/ *8.50
Rosette of Local Smoked Salmon, Chervil and Citrus Oil with Capers	7.95 / *11.95
Rich Chicken Liver Pate, Redcurrant Coulis, Crip Seasonal Pluche	5.50 / *7.50
Half Dozen Lidisfarne Oysters, Simply Served on Crushed Ice with Lemon	11.50
Baxter's Original Potted Shrimps with Hot Toast & Lemon	8.50
New Club Soup of the Season with Crusty Bread	4.50

## £5.50 Club Dish of The Day

**Sirloin of Pork, Crispy Red Roosters & Granny Smith Puree**

## Main Courses

£

Roast Breast of Guinea Fowl, with Festive Trimmings	8.50
Marinated Pheasant with Shaw's Haggis, Red Wine Sauce	7.95
Whole Tail Scampi in a Crisp Crust, Tartare Sauce and French Fries	10.00
Seared Club Rib Eye Steak with Roasted Tomato, Hand Cut Chips	16.95
Grilled Fillet of Local Salmon, Sweet Chilli Sauce	7.95

## Light Main Courses

£

Pan Fried Pave of Seabream with Grilled Little Gem	8.50
Flat Chorizo and Parmesan Omelette	7.50
Mature Cheddar and Tomato Chutney Tart, Rocket Pluche	8.50
Cold Honey Roast Ham with Winter Leaves & Potato Salad	5.50
Plum Tomato Plate with Olives and Rocket Salad, Basil Dressing	7.00

<u>Potatoes: - -</u>	Sauté	Boiled	French Fries	2.00
<u>Vegetables: -</u>	New Club Vegetables of the Season			2.50
	Bowl Mixed Salad			3.50

## Pudding or Savoury

£

Hot Sticky Toffee and Date Pudding, Apple Crumble Ice Cream	5.50
2 Scoops of Over Langshaws Artisan Ice Cream or Sorbet	4.95
New Club Glazed Welsh Rarebit	4.95

## Cheese and Biscuits

£

(Plated Selection of Three, Served with Grapes and Celery, From)	
Arran Cheddar, Strathdon Blue & Brie Or Stilton	6.50

Served From 12.30 p.m. – 2.30 p.m. (Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef