

Menu A - £28.50 per person

**Please choose one dish per course for the entire party.
If you prefer to have multiple choices there will be a supplement of £4.00 per person
with the exception of anyone with any dietary requirements**

STARTER

Smoked ham hock terrine with piccalilli and toasted sourdough crouton

Beetroot cured Scottish salmon with English radish, endive lettuce salad
and lemon dressing

White onion, crème fraîche tart with wild rocket and aged balsamic vinegar (V)

MAIN COURSE

All served with a selection of seasonal mixed vegetables

Roasted breast of corn fed chicken with fondant potato, green beans,
sautéed carrots and thyme jus

Salmon supreme served with chard leeks, roasted new potatoes and
parsley cream sauce

Linguine with sun blushed tomato, watercress and shaved Parmesan (V)

DESSERT

Vanilla panna cotta with berry coulis and sable biscuit

Tiramisu

Fruit salad

A Selection of Cheeses (£3.00 supplement per person)

CHEESE

Add a Cheeseboard for £9.50 per person for a selection of 4 cheeses
All served with a selection of Biscuits, Fig bread, Grapes & Celery

Members are reminded that the club restaurant is non-smoking and a mobile free area.

Food Allergies and Intolerances

Before choosing your food, please speak to one of our staff about your requirements.