

Click and Collect Takeaway Menu



Starters

£8 each

Smoked Ham hock terrine (Mu, Sul, G)
Roehampton Piccalilli, petite salad, grilled sourdough

Sea trout gravadlax (F, M, Mu, G, Sul)
Beetroot cured, pink grapefruit, horseradish cream

Mains

£8 each

Chicken tikka Masala (M, G, Sul)
With rice, mango chutney and Naan bread

Sweet and sour pork (Sul, G)
Toasted sesame, spring onions and noodles

Thai veg curry (Sul, G)
Coriander and lime rice, spring onions

£13 each

Grilled Lake district Pork T bone (Sul, C, M)
Confit savoy cabbage, celeriac puree, crispy shallot, Prunes and Armagnac jus

Confit duck leg 'Cassoulet' (Sul, G, C, M)
Toulouse sausage, braised coco beans and winter vegetables, garlic crumbs, Red wine jus

Butter poached Hake (F, Crus, M, Sul)
Wilted spinach, Parsnip puree, Beurre noisette, shrimp and apple dressing

Butternut squash 'Tart Tatin' (G, Sul, Mu, Ve)
Baked beetroot, petite salad, pickled shallot and Salsa Verde

Mushroom and truffle tortelloni (E, G, M)
Onion Soubise, sauteed wild mushroom, shaved parmesan, truffle oil

Braised Lamb shank (Sul, G, C)
Aromatic couscous, grilled winter vegetables, apricot and harissa jus

Puddings £5 each

Lemon posset (M, Sul, E, G)

Syllabub, lavender meringue, white chocolate crumble

Pistachio cake (N, E, M, G)

Raspberry meringue and citrus cream

Chocolate Nemesis (G, E, M)

Hundreds and thousands, Madagascar vanilla cream

All the above are freshly prepared and may be kept refrigerated for up to three days before consumption. Instruction cards for preparation are included.

To order please email fandb@roehamptonclub.co.uk

Order before 2pm the day before the performance.

Collection from the Gatehouse between 11am – 4pm

Available Monday-Friday

Payments will be taken from your levy card. Or please provide credit/debit card details to fandb@roehamptonclub.co.uk