

# Plated Lunch and Dinner Menu

Minimum 10 people



## Starters

Member £8.25/ Section £6.80

Confit duck rillettes, house pickles, grilled sourdough, honey and mustard dressing  
Honey glazed and smoked ham hock terrine, Piccalilli, grilled sourdough  
Sautéed madeira chicken liver, crispy lettuce, crème fraîche, croutons, Worcestershire and tabasco  
Pastrami cured sea trout, pickled grapes, blinis, dill crème fraîche  
Tiger prawn salad, daikon, cucumber, cos lettuce, mango and passion fruit dressing  
Soy dashi marinated mackerel, fennel, radicchio salad, toasted hazelnut  
Pea and mint soup, black truffle cream  
Buffalo mozzarella basil tempura, red pepper tapenade, wild rocket  
Quinoa salad, pomegranate, alfalfa, edamame, pumpkin seeds, micro coriander and mustard dressing

## Mains

Member / Section

Confit pork belly, caramelised apple, truffle mash, cider jus £15.90/£14.25  
Lamb rump, potato fondant, crushed peas, confit shallot, mint jus £18.25/ £16.25  
Roasted Guinea fowl, parmesan gnocchi, wild mushroom, jus gras £17.65 / £15.50  
Corn fed chicken breast, peas à la Française, braised baby gem, jus gras £17 / £14  
Pan fried seabass, heritage tomato, croutons, nasturtium pesto £17 / £14  
Icelandic cod, jumbo green asparagus, sweetcorn puree, avruga caviar and burnet butter jus £17 / £14  
Pan fried sea trout, aubergine caponata, pomegranate salsa £15.90 / £14.25  
Beetroot gnocchi, red chard, parmesan cream, roasted pine kernels £13.50 / £12  
Camargue red rice and basmati, endive, asparagus, sauce ratatouille (Ve) £13 / £11  
Aubergine caviar, pomegranate, spring onion, cumin and coconut yoghurt £12/ £11

## Puddings

Member £8.25 / Section £6.80

Marbled raspberry chocolate brownie, hazelnut praline, salted caramel ice cream  
Warm apricot frangipane tart, crème fraîche  
Passion fruit posset, mango jelly, ginger biscuit  
White chocolate mousse, strawberries, meringue  
Sticky toffee pudding, butterscotch sauce, vanilla ice cream  
Rhubarb and custard pavlova, toasted pistachio  
British cheese, fig chutney, fresh grapes, crackers Vegan chocolate brownie, raspberry sorbet  
Vegan chocolate brownie, raspberry sorbet