



# CLUBS & SOCIETIES MENU 2017

PLEASE CHOOSE 1 ITEM PER COURSE, TEA/COFFEE & MINTS INCLUDED

## STARTERS

### HOMEMADE SOUPS

Carrot & Coriander  
Cauliflower & Leek  
Roasted Squash, Black Pepper Crouton  
Broccoli & Cheese  
Seasonal Vegetable, Herb Sippets

### STARTER CHOICES

Wild Boar Pâté with Cognac, Crostini  
Prawn Cocktail, Baby Gem, Cucumber Ribbon, Marie Rose  
Pressed Chicken & Apricot Terrine, Grain Mustard Mayo  
Peppered Mackerel Salad, Pink Grapefruit  
Melon Duo, Berry Sauce (v)  
Smoked Trout, Potato & Chive Salad  
Ham Hock & Piccalilli Terrine  
Caramelised Goats Cheese, Beetroot Chutney (v)  
Smoked Haddock, Spring Onion Fishcake, Caper Mayo  
Chicken Liver Pâté, Melba Toast, Cumberland Sauce

## MAIN

Duck Leg Confit, Blackcurrant Jus  
Steamed Salmon, Saffron Butter Sauce  
Cajun Spiced Chicken Breast, Tomato Sauce  
Slow Roast Pork Belly, Sage & Onion  
Shepherds Pie  
Toad in the Hole, Red Onion Gravy

### MAIN CONTINUED

Turkey Escalope, Tarragon Cream Sauce  
Braised Beef in Ale  
Pan-Fried Chicken Fillet, Salsa Verde  
Roasted Pork Loin, Spiced Apple Sauce, Crackling  
Mushroom Stroganoff (v)  
Potato Gnocchi, Roasted Peppers, Pesto (v)  
Pan Fried Cod Fillet, Parsley Sauce  
Puy Lentil, Butternut Squash Bake (v)

## VEGETABLES & POTATOES

**Please choose one Vegetable and one Potato Dish to accompany your Main Course. Alternatively, please advise if you would prefer us to choose the most appropriate Seasonal Accompaniment for your meal.**

### VEGETABLES

Green Beans  
Mange Tout  
Cauliflower, Bacon & Cheese  
Seasonal Greens  
Red Cabbage  
Roasted Carrots  
Sautéed Courgette  
Broccoli  
Honeyed Parsnips  
Sautéed Savoy Cabbage

### POTATOES

Saffron Potato  
Crushed New Potato  
Cut Roast Potato  
Mashed Potato  
New Potato  
Rosti Potato  
Garlic & Herb Potato  
Dauphinoise Potato  
Lyonnais Potato  
Spicy Potato Wedges

## DESSERT

Raspberry, Passion Fruit Cheesecake  
Vanilla Crème Brûlée, Shortbread Biscuit  
Bread & Butter Pudding, Custard  
Poached Pear, Vanilla Ice-Cream, Chocolate Sauce  
Lemon Tart, Berry Coulis  
Eton Mess  
Warm Chocolate Brownie, Vanilla Ice Cream  
Sticky Toffee Pudding, Butterscotch Sauce  
Profiteroles, Chocolate Sauce, Sweet Cream  
Fruit Crumble, Custard  
Panna Cotta, Almond Biscuit  
Apple Strudel, Pouring Cream  
Cheese with Biscuits  
*(Additional £2.75 if ordered at time of function)*

Coffee & Chocolate Mints