



# Lunch Menu

Thursday 17<sup>th</sup> September 2020

Starters – (or \*Main as Priced)

£

Marbled Game Terrine, Port Coulis & Toasted Butter Brioche	5.25 / *7.00
Tian of Prawns, Lime and Chive Crème Fraiche	5.25 / *7.00
<b>Crisp Brie in a Parsley Crust with Port and Redcurrant Coulis</b>	5.25 / *7.00
Rosette of Local Smoked Salmon, Chervil and Citrus Oil with Capers	7.25 / *10.50
Rich Chicken Liver Pate, Redcurrant Coulis, Crisp Seasonal Pluche	5.25 / *7.00
Half Dozen Lindisfarne Oysters Simply Served on Crushed Ice with Lemon	9.00
Baxter's Original Potted Shrimps with Hot Toast & Lemon	7.50
New Club Hot Vichyssoise with Cream & Chives	4.00

£5.50 Club Dish of The Day or £11.50 Including Large Glass House Red/White Wine  
Club Beef Curry with Pilaff Rice & Homemade Flatbread

Main Courses

£

Roast Fillet of Pork wrapped in Pancetta, Apple Sauce and Roast Gravy	7.50
Whole Tail Scampi in a Crisp Crust, Tartare Sauce and French Fries	9.00
Seared Club Rib Eye Steak with Roasted Tomato, Hand Cut Chips	14.50
Salmon, Cod and Parsley Fishcakes with Smoked Chilli Jam	7.00

Light Main Courses

£

Pan Roasted Fillet of Local Salmon with Caper & Prawn Butter	7.00
Flat Salami, Chorizo & Asparagus Omelette	7.00
<b>Gnocchi with Tomato &amp; Mozzarella Stuffing, Garlic and Pesto Cream</b>	7.00
Cold Roast Border Lamb, Dressed Leaves & New Potato Salad	5.50
<b>Plum Tomato &amp; Brie Plate with Olives and Rocket Salad, Basil Dressing</b>	7.00

<u>Potatoes: - -</u>	Sauté	Boiled	French Fries	2.00
<u>Vegetables: -</u>	Buttered Baby Corn:		Crisp Sugar Snaps	2.00
	Bowl Mixed Salad			3.50

Pudding or Savoury

£

Chocolate & Orange Truffle Torte, Katy Rogers Crème Fraiche	4.00
Various Flavoured Ice Creams and Sorbets	4.00
Grilled Stilton Croute	4.00

Cheese and Biscuits

£

(Plated Selection of Three, Served with Grapes and Celery)	
From	
Arran Cheddar, Strathdon Blue & Brie Or Stilton	5.00

Served From 12.30 p.m. – 2.00 p.m. (Please ask our Staff for any Food Allergy Advice)

S. Nichol – Head Chef

G.M. Oil used