



Suggested Set Menus

A	B
<p>Sea Trout and Halibut Tian, Crayfish Jelly with Salad de Maché and Citrus Oil *</p> <p>Noisette of Old Gloucester Pork with an Oyster Mushroom and Honey Jus</p> <p>Roast Potatoes and Chef's Selection of Vegetables *</p> <p>Club Raspberry Crème Brûlée with All Butter Shortbread *</p> <p>Coffee and Club Mints</p> <p>£34.50</p>	<p>Smoked Ayrshire Ham and Puy Lentil Broth *</p> <p>Confit Leg of Gressingham Duck with Pancetta, Baby Onions and Somerset Cider Sauce</p> <p>New Potatoes and Chef's Selection of Vegetables *</p> <p>Trio of Scottish Cheeses served with Quince Jelly and Oatcakes *</p> <p>Coffee and Club Mints</p> <p>£34.50</p>
C	D
<p>Parfait of Chicken Livers wrapped in Pancetta with Apple and Tomato Chutney *</p> <p>Pavé of Sea Bass with Dressed Mizuna and Rocket Salad, Chervil Aioli</p> <p>Fondant Potato and Chef's Selection of Vegetables *</p> <p>Prosecco and Berry Jelly with 'Katy Rodgers' Crème Fraîche *</p> <p>Coffee and Club Mints</p> <p>£35.00</p>	<p>Asparagus and Stilton Salad with Toasted Hazelnuts and Dressed Leaves *</p> <p>Breast of Guinea Fowl with Local Haggis and a Rich Whisky Cream Sauce</p> <p>Dauphinoise Potatoes and Chef's Selection of Vegetables *</p> <p>Club Eton Mess with Local Berries and Berry Coulis *</p> <p>Coffee and Club Mints</p> <p>£36.00</p>

All Prices Inclusive of VAT



Suggested Set Menus

E

Confit of Duck, Guinea Fowl and Apricot
Terrine, Pea Shoot and Frissée Salad

*

Escalope of Seared Veal, Portobello
Mushroom and Sherry Cream with Garden
Herbs

Château Potatoes and
Chef's Selection of Vegetables

*

New Club Panacotta with Berry Coulis
and Vanilla Bean Anglaise

*

Coffee and Club Mints

£39.00

F

Rosettes of Loch Fyne Salmon,
Lilliput Capers, Lemon and Olive Dressing

*

Tournedos of Border Beef Fillet,
Fricasée of Woodland Mushrooms
and Arran Mustard

Fondant Potatoes and
Chef's Selection of Vegetables

*

Club Innes & Gunn and Stilton Rarebit

*

Coffee and Club Mints

£44.50

G

Rilette of Oak-Smoked Salmon,
Lime and Coriander Dressing
and Mizuna Pluche

*

Saddle of Sutherland Venison
with a Blackcurrant and Juniper Reduction

Club Roast Potatoes and
Chef's Selection of Vegetables

*

Shot Glass of Bramble Sorbet
with Club Shortbread

*

Plated Stilton and Brie with Grapes,
Club Chutney and Biscuits

*

Coffee and Club Mints

£45.50

H

Morecombe Bay Potted Brown Shrimps
simply served with Lemon and Melba Toast

*

Classic New Club Fillet of Beef Wellington
with a Rich Madeira Sauce

Dauphinoise Potatoes and
Chef's Selection of Vegetables

*

Club Claret Jelly
with Double Cream

*

Devils on Horseback

*

Coffee and Club Mints

£50.50

All Prices Inclusive of VAT



Scottish Menus

I

Club Traditional Cullen Skink

*

Suprême of Chicken Balmoral with Haggis Stuffing and a Whisky Cream Sauce

Roast Potatoes and
Chef's Selection of Vegetables

*

Cranachan Blairgowrie with Club Shortbread

*

Coffee and Club Mints

£35.00

J

Delice of Loch Etive Sea Trout
served with a Rosette of Loch Fyne Salmon and Quail's Egg Salad

*

Haggis, Neeps and Tatties
served wi' a Dram of Club Whisky

*

Collops of Beef Fillet
served with a Rich Wild Mushroom and Drambuie Cream

Crushed Potatoes and
Chef's Selection of Vegetables

*

Shot Glass of Bramble Sorbet

*

Plated Trio of Scottish Cheeses
with Quince Jelly, Club Chutney and Oatcakes

*

Coffee and Club Mints

£55.00

All Prices Inclusive of VAT



Private Event Menu Selector

(Please compile your own set menu from the list of dishes)

STARTERS

Bocconcini with French Beans and Heritage Tomato Salad, Pesto Dressing (V)	£ 6.50
Terrine of Goat's Cheese with Watercress and Pink Peppercorn Dressing (V)	£ 6.50
Parfait of Chicken Livers wrapped in Pancetta with Apple and Tomato Chutney	£ 6.50
Sea Trout and Halibut Tian, Crayfish Jelly, Salad de Maché and Citrus Oil	£ 7.00
Confit Duck, Guinea Fowl and Apricot Terrine, Pea Shoots and Frisée Salad.....	£ 7.50
Pavé of Sea Bass with Crab and Ginger Crème Fraîche, Chervil Oil and Baby Shoots	£ 7.50
Suprême of Hake & Pancetta with a Sun Blush Tomato & Kalamata Olive Tapenade	£ 7.50
Asparagus & Stilton Salad with Toasted Hazelnuts & Dressed Seasonal Leaf Salad.....	£ 7.50
Pressed Confit Ayrshire Ham Hough with Chilli Jam, Radish and Frisée	£ 7.50
Local Oak-Smoked Mackerel with Pepper and Citrus Dressing, Fennel and Radish.....	£ 7.50
Rillette of Oak-Smoked Brandon Rost, Lime and Coriander Dressing, Mizuna Pluche	£ 8.00
Morecombe Bay Potted Brown Shrimps simply served with Lemon and Melba Toast.....	£ 8.50
Rosettes of Loch Fyne Salmon, Lilliput Capers, Lemon and Olive Oil Dressing	£ 8.50

SOUPS

£ 5.50

Butternut Squash and Parsnip with Sippets

Leek, Onion and Smoked Finnan Haddock, Cream and Chives

Clam, Seasonal Vegetable and Pesto Chowder

Smoked Ayrshire Ham and Puy Lentil

Asparagus, Broccoli and Stilton Soup, Cream and Chives

Roasted Woodland Mushroom and Thyme, Crisp Herb Croutons

White Onion and Somerset Cider with Toasted Parmesan Flutes

All Prices inclusive of VAT



Private Event Menu Selector

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INTERMEDIATE COURSES

A Shot Glass of Sorbet (Green Apple, Berry, Blood Orange, Citrus or Other on request) ...	£ 4.00
Haggis with Traditional Clap Shot (Chieftain available £50 supplement)	£ 5.00
Baked Crotin of Goat's Cheese, Red Chard Salad, Mizuna Dressing	£ 6.00
Pavé of Red Mullet, Mussel, Garlic and Provençale Vegetable Broth.....	£ 7.50

MAIN COURSES

(All include Chef's Selection of Vegetables and Potatoes)

Noisette of Old Gloucester Pork with an Oyster Mushroom and Honey Jus	£17.50
Local Hake wrapped in Serrano Ham with Crushed Vine Tomato and Basil Pesto	£17.95
Pavé of Sea Bass with Dressed Mizuna and Rocket Salad, Chervil Aioli	£18.50
Seared Salmon Pavé, Lime and Chive Butter, Sweet Chilli Sauce	£18.50
Maize-Fed Chicken with Caramelised Black Pudding, Granny Smith Coulis	£18.50
Confit Leg of Gressingham Duck with Pancetta & Baby Onions, Somerset Cider Sauce ...	£18.50
Breast of Guinea Fowl, Local Haggis and a Rich Whisky Cream Sauce	£18.50
Escalope of Seared Veal, Portobello Mushroom and Sherry Cream with Garden Herbs....	£21.50
Carved Rump of Border Lamb, Confit Vine Tomato and Olive and Shallot Essence	£22.00
Grilled Cutlets of Border Lamb, with Mint Sauce and Redcurrant Jelly	£22.50
Saddle of Sutherland Venison with a Blackcurrant and Juniper Reduction.....	£23.00
Grilled Fillet Steak, Confit Mushroom and Grilled Beef Tomato, Red Wine and Thyme Sauce	£26.00
Tournedos of Border Beef Fillet with a Fricasée of Woodland Mushrooms and Arran Mustard.....	£26.00
Classic New Club Fillet of Beef Wellington-Style with a rich Madeira Sauce	£27.50

VEGETARIAN OPTIONS - £15.00

Poached Butternut Squash Tortellini
Peccorino and Basil Ravioli
Mature Cheddar and Tomato Chutney Tart

All Prices inclusive of VAT



Private Event Menu Selector

(Please compile your own set menu from the list of dishes)

DESSERTS

£ 6.50

Club Claret Jelly with Double Cream
New Club Panacotta with Berry Coulis and Vanilla Bean Anglaise
Prosecco and Berry Jelly with 'Katy Rodgers' Crème Fraîche
Bitter Vahlronna Chocolate Truffle Torte, Orange and Drambuie Sauce
Traditional Club Crème Brûlée (Plain or Raspberry), all Butter Shortbread
Strawberry and Pol Roger Bavarois with a Berry Cream and Chocolate Pencil
Sicilian Lemon Tart, Hazelnut and Almond Brittle, Strawberry Salad
Club Eton Mess with Local Berries and Berry Coulis
Dark Chocolate and Sea Salt Caramel Torte, Honey Butterscotch
Seasonal Local Berries with Double Cream (May to October)
Baked Cambridge Custard with Grilled Figs and Almond Croquant.

Luca's Sorbet served in a Shot Glass £ 4.00
(Bramble, Green Apple, Elderflower, Raspberry and Lemon)

CHEESE / SAVOURIES

Club Savouries.....	£ 6.00
(Welsh Rarebit, Devils on Horseback, Innis & Gunn and Stilton)	
Trio of Scottish Cheeses with Quince Jelly, Club Chutney and Oatcakes	£ 7.00
Plated Brie and Club Stilton with Grapes and Biscuits	£ 7.00
Coffee and Club Mints.....	£ 3.50

All Prices inclusive of VAT



Cocktail Party and Canapé Selections

Kettle Crisps and 'Bar Mix' Selection

Per Person £ 3.00

COLD CANAPÉS

Wild Rice and Avocado with Lime Crème Fraîche "Spoons" (V)
Chilli and Coriander Hummous on Toasted Sourdough (V)
Pea, Piquillo Pepper and Spring Onion Frittata with Basil (V)
Tartare of Smoked Salmon with Lemon and Chives on Herb Toast
Pressed Ayrshire Ham Hock with Arran Mustard Terrine, Toasted Brioche
Wild Boar with Apple Chutney on a Toasted Crouton
Prawn and Pineapple with Chervil Dressing on Focaccia
Asparagus wrapped in Pancetta with Maldon Salt and Vinaigrette
Kalamata Olives, Bocconcini and Sun Blush Tomatoes (V)

HOT CANAPÉS

"Basket" of Tempura Prawns, Lebanese Hot Sauce
Wontons in "Bamboo" with Hoi-Sin Dip
Roasted Chipolatas in Honey and Sesame
Cracked Pepper, Chicken and Tarragon-Scented Pies
Club Stilton and Asparagus Tart with Watercress (V)
Rillette of Finnan Haddock with Horseradish Cream on Toast
Crisp Vegetable Dim Sum with Sweet Chilli and Coriander Jam (V)
Wild Mushroom and Wild Garlic Arancini, Pesto Dip (V)
Salsiccia Piccante with Cheddar and Onion Bloomer (V)

*Canapé Pricing:

Select any 5 from the above at £12.00 per person

or

any 7 at £16.50 per person

**Canapés: Min No 25*

All Prices inclusive of VAT



Finger Buffet Menus

A	B
<p data-bbox="180 613 643 649">Mixed Sandwiches and Crisps</p> <p data-bbox="252 687 571 904">Cheese and Pickle (V) Egg and Cress (V) Ham and Tomato Hot Smoked Salmon Chicken Mayonnaise Kettle Crisps</p> <p data-bbox="405 909 418 927">*</p> <p data-bbox="331 945 491 981">Tea/Coffee</p> <p data-bbox="341 1016 481 1052">£12.50pp</p>	<p data-bbox="938 613 1251 649">Ploughman's Platter</p> <p data-bbox="895 692 1294 898">Slice of Veal and Ham Pie Wedge of Arran Cheddar Pickled Onion Club Chutney and Coleslaw Apple and Crusty Bread</p> <p data-bbox="1086 909 1099 927">*</p> <p data-bbox="1013 945 1173 981">Tea/Coffee</p> <p data-bbox="1023 1016 1163 1052">£15.00pp</p>
C	D
<p data-bbox="296 1178 529 1214">Working Buffet</p> <p data-bbox="132 1288 691 1361">Mixed Vegetable Dim Sum, Hoi Sin Dip (V)</p> <p data-bbox="148 1364 675 1438">Mini Steak and Cracked Pepper Pies Selection of Sandwiches (V)</p> <p data-bbox="153 1440 670 1514">Crisp Haggis Bon-Bons, Sweet Chilli Sauce</p> <p data-bbox="220 1516 606 1552">Hot Smoked Salmon Blinis</p> <p data-bbox="148 1554 679 1588">Garlic and Basil Roasted Ciabatta (V)</p> <p data-bbox="204 1590 620 1664">Tempura-Style Prawns, Herb Mayonnaise</p> <p data-bbox="405 1668 418 1686">*</p> <p data-bbox="220 1695 603 1731">Tea/Coffee and Club Mints</p> <p data-bbox="341 1767 481 1803">£20.00pp</p> <p data-bbox="248 1834 579 1870"><i>Working Buffet: Min No 10</i></p>	<p data-bbox="1002 1178 1187 1214">Party Buffet</p> <p data-bbox="770 1252 1422 1435">Smoked Salmon and Rocket Tortilla Wraps Haddock Goujons, Cracked Pepper Crust Duck Rillettes on a Brioche Crouton Swiss Cheese and Plum Tomato Ciabatta (V) Baked Somerset Brie and Beetroot Tart (V)</p> <p data-bbox="879 1438 1310 1512">Chicken Pakora with Chilli Dip Wild Rice and Spring Onion Blinis, Lime Salsa (V)</p> <p data-bbox="1086 1547 1099 1565">*</p> <p data-bbox="820 1583 1369 1657">Dark and White Chocolate Profiteroles Assorted Macarons</p> <p data-bbox="1086 1662 1099 1680">*</p> <p data-bbox="903 1693 1286 1729">Tea/Coffee and Club Mints</p> <p data-bbox="1023 1765 1163 1800">£24.00pp</p> <p data-bbox="951 1836 1241 1872"><i>Party Buffet: Min No 25</i></p>

All Prices Inclusive of VAT



Hot Fork and Bowl Food Buffets

HOT DISHES

(Choose any 2)

£26.00 or

£32.00 with Dessert

Sauté of Beef Piri-Piri with Piquillo Peppers
Casserole of Venison "Bourginonne" Style
Chicken Jalfrezi with Coriander
Club Beef Stroganoff, Brandy Crème Fraîche
Woodland Mushroom, Pea and Spring Onion Risotto (V)
Butternut Squash Tortellini, Pesto and Parmesan Cream (V)
Blanquette of Pork and Cider with Onions
Border Lamb with Crushed Tomato and Olive Passata
Salmon, Courgette and Piquillo Pepper Kedgeriee
Border Pork and Leek Sausages, Onion and Red Wine Gravy
Chicken Cacciatore (Olives and Sunblush Tomato)
Penne Pasta with Crushed Vine Tomato and Basil Passata, Roasted Parmesan (V)
Ragoût of Local Lamb with Garlic and Garden Herbs
Chicken with an Oyster Mushroom and Tarragon Cream Sauce

Side Dishes

(Choose any 2)

Tossed Mizuna and Rocket Salad
Chota-Style Naan Bread
Pilau Rice
New Potatoes, Butter and Chives
Buttered Herb Noodles
Garlic Ciabatta Balls
Dauphinoise-Style Potatoes
Mustard and Cumin Baby Roast Potatoes

Desserts/Cheese

(Choose 1)

Raspberry Crème Brûlée with Shortbread
Club Salted Chocolate Tart, Crème Fraîche
All Butter Lemon Tart, Strawberry Salad
Club Apple Pie with Double Cream
Scottish Cheeses with Chutney and Oatcakes

Above Prices include Crusty Bread, Tea/Coffee and Club Mints

**Fork Buffet: Min No 25*

All Prices Inclusive of VAT



Private Room Breakfast Menus *(Available between 7.30 – 9.30am)*

A

'Light' Breakfast

£ 10.50pp

Freshly Squeezed Orange Juice

Croissants and Bacon Rolls

Tea and Coffee

B

*** 'Full' Breakfast**

£16.50pp

Freshly Squeezed Orange Juice

Croissants and Morning Rolls

Tea and Coffee

From the Buffet

Bacon, Sausages, Tomato, Scrambled Eggs and Beans

**Full Breakfast: Min No 25*

All Prices Inclusive of VAT